



# Grand Duc Chardonnay 2022



<b>Viticulture:</b>	Vine age: 27 Years Density: 4000 vines per hectare Yield: 6 tons per hectare A low canopy allowed optimal sunlight penetration. Minimal irrigation was used. The fruit ripened slowly allowing the development of small bunches with highly concentrated flavours.
<b>Vinification:</b>	Grapes were picked at 23.3°B and whole-bunch pressed to 1.4 bars of pressure. The juice was left to settle for two days and racked to barrel. Using only wild yeast, fermentation occurred over an 10-day period. The wine spent 24 months on the lees in 100% new, 300L & 500L French oak barrels.
<b>Analysis:</b>	Alcohol 14.5% Total Acidity 5.4 g/l Residual Sugar 2.6 g/l pH 3.57
<b>Winemaker's Comments:</b>	Yellow straw in colour. Rich vanilla and ripe pineapple. Full and creamy on the palate with a vanilla toasty note from gentle use of oak. Marmelade and citrus notes on the aftertaste. Drink through 2030.
<b>Production:</b>	3000 750ml bottles
<b>Awards:</b>	<ul style="list-style-type: none"><li>• 93 points Gilbert &amp; Gaillard International Challenge 2023</li></ul>
<b>Previous vintages awards:</b>	<ul style="list-style-type: none"><li>• 5* Platter 2022 and 2023 edition</li><li>• Gold – Michelangelo Awards 2020</li><li>• 91 points – Tim Atkin 2022 report</li></ul>