

# Grand Duc Chardonnay 2021



<b>Viticulture:</b>	Vine age: 26 Years Density: 4000 vines per hectare Yield: 3 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 23.0°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 9-day period. The wine spent 24 months on the lees in 100% new, 300L & 500L French oak barrels.								
<b>Analysis:</b>	<table> <tr> <td>Alcohol</td> <td>14.0%</td> </tr> <tr> <td>Total Acidity</td> <td>5.9 g/l</td> </tr> <tr> <td>Residual Sugar</td> <td>2.6 g/l</td> </tr> <tr> <td>pH</td> <td>3.50</td> </tr> </table>	Alcohol	14.0%	Total Acidity	5.9 g/l	Residual Sugar	2.6 g/l	pH	3.50
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<b>Winemaker's Comments:</b>	Yellow straw in colour. Butterscotch, yeast, touch bottle age character on the nose. Good integration with oak and fruit. Secondary characters have rounded this wine to be mouthfilling well matured and attractive length. Drink now until 2032.								
<b>Production:</b>	2900 750ml bottles								
<b>Awards:</b>	<ul style="list-style-type: none"> <li>• 91 points Gilbert &amp; Gaillard International Challenge 2022</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>• 90 points – Tim Atkin 2020 report</li> </ul>								