



Chardonnay Espino is a wine who reflects the vineyard hailing from the Alto Maipo Valley in the foothills of the Andes. The Vineyard -San Luis- is located at almost 700 meters above sea level. The clone was imported direct from William Fèvre Burgundy when the joint venture began 25 years ago. The vineyard yield is 1.9 kg. per plant or 7,500 kg/ha.



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Commercial Manager

espino

RESERVA ESPECIAL



WILLIAM FÈVRE CHILE

CHARDONNAY

D.O. Maipo Valley - Andes, Chile

2021

100% Chardonnay

Winemaking note

Once the grapes from the Chardonnay vines are harvested, they are pressed very gently, separating the 'Cuvée' (first juice) and the 'taille' (final pressing). The two juices are fermented separately in stainless steel tanks for ten to fifteen days at 16 to 18°C. Some lees are present in the tanks, but there is little battonage type work stirring the lees in this wine. No oak is used to keep the freshness of the fruits.

Tasting note

The nose has aromas of ripe nectarine and apricot, also cobnut and almond. In the mouth it is juicy by its lovely crispy, with a good volume and large ending on a touch of honey.

Pairing

"Crunchy acidity, and they already have the best wine for a baked salmon"



Harvest date 2021	Production 18,665 bottles	Alcohol degree 13.8% Vol.	Residual sugars 1.89 g/l
PH 3,35	Total acidity 3.35 g/l	Field San Juan de Pirque	Soil