



## LE CHARDONNAY GRAND VIN 2022

### VITICULTURE

Varietal Composition: 100% Chardonnay  
Appellation of Origin: Casablanca Valley  
Irrigation: Drip, groundwater from phreatic aquifer  
Soil type: Deep sandy loam with presence of quartz

### VINIFICATION

Harvest Date: March 2022  
Picking method: Hand harvested  
Fruit selection: At the vineyard and at the winery  
Temperature of Fermentation: 16 to 21°C  
Alcoholic fermentation: 15 to 28 days

### AGEING

100% French oak  
New, second and third use barrels  
Barrels aging: 10 months  
Coopers: Nadalié and Marsannay

### BOTTLING

Bottling date: March 2, 2022  
Closure: Diam 10  
Bottles Produced: 9,169 bottles

### ANALYSIS

Alcohol: 13.5%  
Residual Sugar: 2.27 g/L  
Total acidity: 5.85 g/L  
pH: 3.26