



FROMM Chardonnay 2020 Clayvin Vineyard

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked on March 20th. Crushed and pressed with stems and fermented in used traditional 228L Burgundian barrels to bone-dry. After fermentation matured for a further 16 months on lees in the same barrels and allowed to go through 100% malo-lactic fermentation.

Wine facts	Grape variety	Chardonnay (100% Mendoza clone)
	Bottled	October 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	852 bottles
	Cellaring potential	2030
	Winemaker	Hätsch Kalberer
	Store	10° - 12°
	Enjoy	10° - 12°

Wine analysis	Alcohol	13.0%
	Total acidity	5.9 g/l
	pH	3.22
	Residual sugar	less than 1 g/l

Winemaker's comments

The 2020 Clayvin Chardonnay shows once again the pedigree of this outstanding terroir. Aromatically cool, pure, restrained and delicately poised with its lovely array of mineral reduction, lemon rind, white flower and pear influences, this wine is all finesse with no weakness. The palate offers a wonderfully refined texture, harmony and an airy lightness that makes its underlying power nearly invisible.

Food match

This very rare Chardonnay is great with all kind of seafood, shellfish, crayfish, prawns, cheese, charcuterie, vegetarian food and of course also on its own.

