



FROMM Chardonnay 2022 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 20 months on lees in the same barrels and allowed to go through 100% malo-lactic fermentation.

Wine facts	Grape variety	Chardonnay (80% Mendoza clone and 20% Clone 15)
	Bottled	February 1 st 2024 under diam at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	960 bottles
	Cellaring potential	1-5years
	Winemaker	Hätsch Kalberer and Daniel Ah-Loy
	Store	10° - 12°
	Enjoy	10° - 12°

Wine analysis	Alcohol	12.5%
	Total acidity	7.18 g/l
	pH	3.11
	Residual sugar	less than 1 g/l

Winemaker's comments

While rather muted on the nose while cold, this wine unfurls in the glass to reveal hints of stone fruit, white blossoms and a hint of apricot kernel. The palate shows a concentrated core of just-ripe conference pear, white nectarine, framed by a touch of apple-skin phenolic grip. A vein of fine acidity runs throughout, bringing freshness and a sense of poise and balance to this subtle and elegant wine.

Food match

In its youth, this wine is showing a fine delicacy to its fruit character, which combined with the freshening acidity makes it a versatile wine across many cuisines. Try with trout "en papillote", with coquilles saint Jacques, or even simply with alpine cheeses. Our favourite; a caramelized leek and gryuere tart.

