

# Chateau Ste. Michelle Chardonnay

*Chateau Ste. Michelle*

## Origin

|             |                                   |
|-------------|-----------------------------------|
| Country     | USA                               |
| Wine Region | Washington State, Columbia Valley |
| Winery      | Chateau Ste. Michelle             |

## Technical Data

|                        |                |
|------------------------|----------------|
| Grape Varieties        | Chardonnay     |
| Type                   | Dry white wine |
| Bottle Sizes Available | 750 ml         |
| Closure                | Technical cork |

### Vinification

About 60% of the wine is aged sur lie for 5 months. The remaining about 40% are fermented in stainless steel tank and was added to the blend to make a fresh style of Chardonnay. Malolactic fermentation follows yeast fermentation for added richness and complexity.

### Ageing

5 months on the fine lees in a mix of 50% neutral oak and 10% new oak for added complexity for 60% of the wine.

## Description

### In Brief

This is a blend of Chardonnay grapes from vineyards throughout Washington's Columbia Valley to create this complex yet approachable, food-friendly style that is truly delicious.

### Tasting notes

Beautiful golden colour. Crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.

### Food Pairing

An outstanding aperitif but also excellent aired with roasted white meats and elaborate cheeses.

### Notes

