



MONOPOLE BATTONAGE CHARDONNAY 2013

KOVACS NIMROD WINERY 

DESCRIPTION

Type of the wine: **WHITE, DRY**

Grape variety: **100% CHARDONNAY**

Sugar / alcohol content: **5,4 g/l 14 %**

Terroir, vineyard: **NAGYFAI AND NYILASMÁR**

Training system: **N/A**

Harvest: **15 SEPTEMBER 2013**

Technology: **After delicate process minimal treatment of wine! Aged in Hungarian and French barrels for 12 months, on its lees 12 months. (Battonage technology)**

Quality level: **N/A**

Temperature: **10–12 °C**

Food pairing: **Poultry, pork, seafood or light pasta**

Description: **Made in a classical Burgundian style, our 2013 Chardonnay Battonage expresses the unique terroir of our Nyilasmár and Nagyfai Estates (Monopole) with distinct minerality, fresh fruit flavours of pears and apples with light buttery and toasty oak notes. Aged on its lees in small French and Hungarian oak barrels, our Chardonnay has elegant freshness, vivid acids and long harmonious finish.**

Available quantity: **13.040 BOTTLES**

Ex-cellar price: **3.960 HUF / 13-14 EUROS**

Awards: **World Wine Championship Award Chicago – Gold Medal
Wine Enthusiast Rating : 89 Points**

