



PANNONHALMI CHARDONNAY 2018

BABARCZI VINEYARD AND CELLAR 

DESCRIPTION

Type of the wine: **White, Dry**

Grape variety: **Chardonnay 100%**

Sugar / alcohol content: **0 g/l 13 %**

Terroir, vineyard: **Győrújbarát, Báró-domb ('Baron Hill')**

Training system: **Guyot**

Harvest: **Hand harvested**

Technology: **2/3 of the wine was fermented and aged in stainless steel, while 1/3 in barrique for 6 months.**

Quality level: **Premium**

Temperature: **12 °C**

Food pairing: **Fish, chicken, veal or seafood**

Description: **The fruit for this Chardonnay comes from a vineyard called Baron Hill, one of the best vineyards of Győrújbarát with the most potential. Its nose and palate reflect freshness and fruitiness, but the characteristic mineral notes are also present. Pear, apple and floral tones pair with zesty acidity. Ideal with fish plates, but perfect in itself as well.**

Available quantity: **4000 BOTTLES**

Ex cellar price: **1950 HUF / 6 EUROS**

