



# MONOPOLE BATTONAGE CHARDONNAY 2016

KOVACS NIMROD WINERY 

## DESCRIPTION

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

Grape variety: **100% Chardonnay**

Sugar / alcohol content: **0.9 g/l 13.2%**

Terroir, vineyard: **Nagyfai and Nyilasmár**

Training system: **N/A**

Harvest: **11-15 September, 2016**

Technology: **Aged in Hungarian and French oak barrels for 18 months, on its lees (Battonage technology) We used in 50% Hungarian, in 40% French and in 10% American barrels.**

Quality level: **Premium**

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: **14.000 BOTTLES**

Retail price : **4.690 HUF / 15 EUROS** (<http://www.monarchiaborok.hu>)

Awards: **International Wines Challenge 2019, 91 scores**

