



## CHARDONNAY GRAND VIN Casablanca, Chile



Villard Fine Wines was established in 1989 by Thierry Villard as Chile's first family premium boutique wine company, making him one of the pioneers in the Valley. Over the last two decades, it has consistently been recognized as one of the best producers in Casablanca.

Using the Valley's exceptional terroir and unique characteristics, the new generation, Charlie Villard, has introduced innovating winemaking techniques to create new premium wines of structure and elegance.

Located at the foot of the Coastal Mountain range, the Casablanca Valley is 75 km west of Santiago and 35 km from the Pacific Ocean. Casablanca valley is influenced by the Pacific Ocean and especially by the cold Humboldt current. It receives the influence of the sea in the form of cool sea breezes that extend the ripening period of the grapes.

### **Wine description:**

Full-bodied wine, mouth-filling with a long finish. Displays tropical fruit, peach and vanilla flavors. Excellent to drink now, it will continue to benefit from further bottle ageing.



Sustainable farming



Hand harvest



100% Chardonnay



Average age of vine: 12 years.



Oak barrel (90% French, 10% American)



Yield 75 HL/HA



Clay loam Soil



Annual production 24.000 bottles



### Vinification process:

Fermentation was initiated in a temperature controlled stainless steel tank between 14 and 18 C. The juice was then transferred to French oak barrels where fermentation lasted 6 months. Malolactic fermentation was induced in 20% of the barrels.