



FRENCH IN ESSENCE, CHILEAN BY BIRTH



## PRODUCER PROFILE

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Andrea León  
Total acreage under vine: 447  
Estate founded: 1994  
Winery production: 15.500 cases of 12  
bottles of 0.75 liters. Bottles  
Region: Casablanca  
Country: Chile

## Lapostolle Grand Selection Chardonnay 2018

### WINE DESCRIPTION

At Lapostolle our mission is to capture the freshness of the fruit. Young and expressive; bright and vivid, define the characteristics of our Lapostolle Grand Selection Wines. Vintage conditions of 2017 were marked for a cold winter that ensured the right bud break, giving a good start to the season. Also the whole season was very dry with just 262 mm of rain, 38% less rain than the average in our Atalayas. Spring brought some frosts that affected the vineyard, dropping the yield we were expecting in a 57%. High summer temperatures accelerated ripening process, anticipating the harvest in a week from average in our Atalayas vineyard. Our Chardonnay reached an exceptional quality, with very healthy grapes, good concentration and structure.

Casablanca Valley exhibit a cold Mediterranean climate. Located right next to the Pacific ocean in the central part of Chile, the climate is moderated by the cold Humboldt current traveling from the Southern Pole. This current drops the temperatures and the coastal winds refresh the valley's climate. Winter tend to be mild, summers are also fairly mild with moderate temperatures. November to April, the critical harvest period in the Southern hemisphere is usually dry. Casablanca has the perfect combination of cold temperatures with a dry summer, so our Chardonnay maintains its acidity and ripens very slowly with very little risk of rain during the fall.

Our key points are strict fruit selection using Vistalys optical selection technology. 34% of the clusters went straight to the press and were directly pressed while the remaining 66% was destemmed, crushed and macerated in a steel tank at low temperature for 6 to 12 hours. Then we racked the juice for a natural decantation in stainless steel tanks. We fermented 80% of the clear juice in stainless steel tanks in order to preserve the freshness of the fruit and the remaining 20% was fermented in French oak barrels.

### TASTING NOTES

Color: Pale yellow with greenish hues.

Nose: Clean and fresh nose with aromas of lychee, pineapple and white flowers.

Palate: Refreshing with lively acidity, fine structure, with stony notes adding complexity and length.

### FOOD PAIRING

Serve cold, between 10/12°C (50/53° F). Ideal companion for fish and seafood in general. Dishes such as crab pie or a Southern Rays bream with shrimp's sauce or a steak tartare with some lemon juice would be perfect.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Atalayas Vineyard
Soil composition:	Granitic origin
Exposure:	Western
Year vineyard planted:	From 1997
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	15.500 cases of 12 bottles of 0.75 liters.

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Type of oak:	French
Prefermentation technique:	Cold maceration
Total SO <sub>2</sub> :	103 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.34
Residual sugar:	2.09 g/L
Acidity:	0.41 g/L
Dry extract:	23.7 g/L

