



## by COLLECTION BURGOZONE

### Chardonnay barrel fermented

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**Harvesting:** Manually harvested and inspected on a sorting table.

**Variety:** Chardonnay

**Yield:** 18-20 hl/ha

**Denomination:** (PGI) Protected Geographical Indication Danube Plain.

**Origin:** Own vineyards, Oryahovo, Bulgaria.

**Volume:** 0.75 l

**Vinification:** Fermentation in French barrels. Sur lies aging for at least 5 months.

**Color:** Golden color with yellow glitter.

**Aroma:** Attractive nose of green fruits, stone fruits with accent of butters torch coconut and dry figs. The aroma is nicely complimented by notes of citrus and pineapple.

**Taste:** Rich taste with mild texture, pleasant freshness of red and stone fruits and harmonious finish with hints of roasted nuts, spring honey and vanilla.

**Serving temperature:** 11-13 °C

**Food pairing:** Aperitif, shrimps, shells, lobster and oysters, foie gras and cheese.

#### Awards:

