



Tamlyn Currin – 08/03/2018

Villa Blanche Chardonnay – IGP Oc 2017

100% Chardonnay. The grapes are picked at night in two passes. The first harvest is done at a relatively early stage in maturity, for high acidity. Then 15 days later a second harvest is done, for ripeness. Grapes are destemmed and then macerated at 5 °C for four hours. Fermentation is temperature-controlled at 15 °C, no malolactic fermentation. Aged for three months in oak barrels then bottled.

Very neutral on the nose. Tastes like there is a little bit of oak here – just a bit sweet brûlée, vanilla sugar and cinnamon, which is fleeting on the nose and more prevalent on the palate. Fruit which reminds me of ripe papaya drizzled with a cinnamon syrup. Competent but a little ordinary. (TC)

15.5/20