

# MEFFRE

## La Chasse Chardonnay 2022



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	VIN DE PAYS
<b>Vintage:</b>	2022
<b>Volume:</b>	750ml
<b>Vinification:</b>	Harvesting is done in the early morning, during the coolest period of the day. The grapes are de-stemmed, crushed and pressed in modern pneumatic presses. The must is refrigerated and allowed to settle for 24 to 48 hours. The clear juice is drawn off and fermented using selected yeast. Temperature is regularly controlled to ensure that it does not exceed 16C. The wine is cold-filtered to avoid malolactic fermentation.
<b>Appearance:</b>	Golden robe with pale green hints.
<b>Bouquet:</b>	Elegant with white flowers, peach and pear aromas.
<b>Palate:</b>	Balanced with a great roundness and a citrus fruit finish.

### Technical Analysis:

<b>Alcohol:</b>	12.50%	<b>Packaging:</b>	6 x 750ml
<b>Hancocks Product:</b>	42979		