

CHATEAU M

V. V. Chardonnay 2023



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Terroir

A Viticultural Paradise

Appellation	Alto Cachapoal
Sub-Region	Rapel Valley
Region	Central Valley
Climate	Mediterranean 340 mm rain per year High diurnal temperature variation
Soil	Former bed of the Cachapoal river, mineral, rocky, sandy

Vinification

French Traditional Technique

Grapes	Chardonnay 100%
Vines	10 to 20 years old vines
Harvest	Hand picked
Fermentation	18 to 20 °C
Aging	10 months in French oak barrels

Tasting Notes

Master Winemaker: Mr Stephane Geneste

Color	Golden yellow with green reflex
Nose	Toasted bread aroma, fresh hazelnut, orange skin
Taste	Creamy, unctuous, citric, fresh
For Optimal Enjoyment	Serve at 13-15°C (55-60°F) to fully enhance the bouquet and flavor

