



MONTGRAS®

ESTATE

CHARDONNAY



PAIRS EXCELLENT WITH FISHES, SEAFOOD AND WHITE MEATS.

ORIGIN	Central Valley
HARVEST	From late March to early April.
AGEING	Fermented in stainless steel tanks.

COLOUR	Clear and brilliant golden yellow colour with some greenish notes.
AROMA	Intense and nice fruity aromas of melon, pineapple, ripe banana and subtle notes of honey.
PALATE	Very good acidity with a generous texture.

SERVE AT 12°C – 14°C / 54°F – 57°F



Sustainable wines
from Chile



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