

















WILLIAM FÈVRE CHILI

\$20.15

* Suggested retail price

Espino Gran Cuvée Chardonnay 2018

	Product code	12125661
	Licensee price	\$17.52
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Chile
	Regulated designation	Denominación de origen (DO)
	Region	Valle Central
	Subregion	Valle del Maipo
	Varietal(s)	Chardonnay 100 %
	Colour	White
	Sugar	Dry
	Sugar content	2,8
	Closure type	Cork
	À boire	To drink or to keep 4 years according to the vintage.

ABOUT THIS WINERY

William Fevre, is best known for his Premier Cru Chablis that he produces in Burgundy. Mr. Fevre was looking for terroir to produce Chardonnay. A partnership was formed between William Fevre owner, Victor Pino in Chile that would develop the vineyards a small winery located in small village on the banks of the Maipo River, at the top, where the Maipo valley narrows and climbs to the Cajón del Maipo, flanked on both sides by the Andes Mountains.

TASTING NOTES

Beautiful golden yellow color of good intensity. Fruity nose with a touch of minerality and aromas of pear, quince and tropical fruits. On the palate, it is very fresh with flavors of lemon sorbet and honey and almond. Silky on the palate, it is well-balanced and not too buttery.

Goes well with seafood (oysters, shrimp), chicken skewers, turkey burgers, salads.

PRODUCT NOTES

Bacchus : 90 points
James Suckling : 91 points
Tim Atkin : 93 points
Descorchados : 94 points

PRODUCTION NOTES

Manual harvest, selection of the best bunches. Cold clarification, then, 10% of the must goes into French

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SELECTIONS
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oak barrels where fermentation takes place at temperatures between 18 and 20°C. The rest of the wine is fermented in small stainless steel tanks (6,000 L). After fermentation, the Chardonnay Gran Cuvée begins a long aging on lees for 5 to 6 months before being filtered and then bottled.



- 90 Points -
Bacchus

