Marchesi di Grésy Chardonnay, Langhe DOC 2022

IAD0272022

Marchesi di Grésy

— Piemonte, Italy

Piemonte produces some of the finest, most Burgundian, examples of Chardonay in Italy. This is one of the best - a complex barrel-aged style, and one of Italy's finest examples of the grape.

Production

The Chardonnay grapes are sourced from two parcels of vines. One is in Barbaresco, just below Martinenga, facing south-west at an altitude of 230m. The second is on the north-east side of Monte Aribaldo in the commune of Treiso, 370 metres above sea level. Destemming and pressing of grapes is followed by a cold settling of the must at a low temperature in stainless steel. Then fermentation in all new French (Allier) oak barriques for around 22 months. Further ageing in bottle before release.

Tasting note

Ripe, honeyed style with perfectly integrated fruit and oak, and notes of hazelnut. A generous silky mouth feel is nuanced and savoury with fine citrus and stone fruit characters and taut acidity. Layered and complex with notable use of oak giving an elegant style with appealing weight and minerality. Perfectly balanced, with considerable length.

Food Match

This rich, ripe style is versatile - and will partner full flavoured dishes, such as chicken in creamy mushroom and white wine sauce.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Langhe DOC

Winemaker:
Matteo Sasso

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
8021934007981