



CHARDONNAY Cru Selection 2024

Grape type: Chardonnay

Region: Brda - Slovenia

Vineyards: Medana Jama Cru in Plešivo Cru (SLO)

Vineyards age: 35 - 49 years

Vineyards' altitude: 150 - 250 metres above sea level

Vineyards' exposure: south-west/south-east

Soil type: marl, slate, and sandstone (Opoka)

Harvest: hand-harvested; bunches carefully selected, middle of September

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 24 hours in 3,000 Litre conical oak barrels (tino). Softly pressed with pneumatic pressure.

Maturation: 15 months in a 3,000-Litre conical oak barrel

Alcohol: 13,5 % vol **Total acidity:** 5,22 g / l

Residual sugar: Dry **Bottle:** 0,75 l

Ageing: Suitable for drinking, with an excellent ageing potential over fifteen years.

Wine description: Bright golden yellow wine with a lovely creamy nose, hints of acacia flowers, lightly toasted hazelnut, and notes of lemon and yellow plum. To taste, it's inviting and supple, with good concentration but light and airy at the same time, beautifully framed by the oak. Silky in texture with a core of just enough lemon pith and wet stone mineral grip to support it. Marjan is particularly proud of this wine, and no wonder – it's a classy, graceful, elegant Chardonnay.

Food matching ideas: Food matching ideas: herby salmon parcels, fennel risotto, garlic chicken

Serving temperature: 12° - 14 °C

