



CHARDONNAY

WINE CATEGORY: White Dry

GRAPE VARIETY: 100% Chardonnay

GRAPE ORIGATION: Muses Valley, on the mountain of Helicon in Central Greece

INSPIRATION: The 9 Muses who lived in Muses Valley

CLIMATE: The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine

VINIFICATION: Cold skin contact for 18h at 8 °C in an oxygen free environment and then fermentation in new 225lit French oak barrels and mature for 8 months by stirring settled lees back into wine (Bâtonnage)

WINE CHARACTERISTICS: Complex Chardonnay made from high-cropping wines in the Valley of the Muses. It's rich and concentrated with peach, toasted nut, spicy oak character and smooth as soft silky aftertaste. The first oaked Chardonnay from Muses Valley.

HARMONY: Cabbage rolls, boiled vegetable salads, lobster, pork in white or lemon sauce.

VINEYARD: The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while a small river called Permisos contribute to the existence of a mild continental climate

VINEYARD SLOPE: The vineyards are located at an altitude between 450 and 550m and have a slope between 3 and 7%

VINE-GROWING: We cultivate our vines according to the principles of integrated agriculture, which ensures protection for the environment, the consumer and the people working in the fields.

AGEING: 8 months in new oak barrels 225lit

ENOLOGIST & VINEYARDS MANAGER: Nikos Zacharias

CELLAR MASTER: Panajiotis Zacharias



Served Best at
13-15° C



Alcohol
13%



Soil
Sandy loam to clay loam



Vineyard Slope
3% - 7%



Production / Stump
1.6 kg/stump

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