

MUSES ESTATE PREMIUM
CHARDONNAY FUMÉ
WHITE DRY



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100% CHARDONNAY



SERVED BEST
at 13-15° C



ALCOHOL
13.5%



SOIL
Sandy loam to clay loam



VINEYARD SLOPE
3% -7%



PRODUCTION / STUMP
1.6 kg/stump

● WINE CATEGORY

White Dry

● GRAPE VARIETY

100% Chardonnay

● GRAPE ORIENTATION

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 old vines in the Valley of the Muses. It's rich and concentrated with aromas of peach, toasted nuts, spicy oaky character in the mouth and smooth silky aftertaste. The first oaky 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 contributes 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 & 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.

AGING

● 8 months in new oak barrels 225lit

SUGGESTED

● DRINKING WINDOW
3-7 Years

Vegan: YES • Capsules: PVC Free • Closure: DIAM • Bottle: 750ml and 1.500ml • Vintage First Release: 2014
Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14

MUSES ESTATE



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