



DOMAINE BOUSQUET CAMELEON CHARDONNAY 2018

REGION: Mendoza, Argentina

APPELLATION: Gualtallary, Tupungato, Uco Valley

YIELD (HI/Ha): 62.5 hl/ha

BLEND: 100% Chardonnay

WINEMAKER: Rodrigo Serrano

VINEYARD

240 hectares situated in the Andes foothills at an altitude of 1200 MASL. Due to its location, Domaine Bousquet's vineyards benefits from a cool climate and constant fresh air.

Thanks to the sandy soil, drainage tends to be excellent. Most of the soil surface has low concentrations of organic material due to the elevation and climate, which produces very favourable stress in each of our vines.

Due to desert-like climate, water delivery to the vines can be well controlled by using drip irrigation.

VITICULTURE

Organic certified. Manual harvest.

WINEMAKING

Selected yeasts. Max temp fermentation at 20°C for 25 days. No oak to retain maximum fruit character.

TASTING NOTES

Light yellow colour with green hue.

Rich fresh tropical fruit aromas with citrus and floral notes.

Concentrated apple, pear and lime with a fresh crisp acidity.

www.domainebousquet.com



CLOSURE: Screw cap

ORGANIC: Yes

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes