

Chardonnay Monterey County

California, USA

Grape variety | Chardonnay

Introduced in 1994 and immediately labeled as the “hot new wine” by the Wine Spectator. The Bernardus Chardonnay is full-bodied, buttery and exhibits bright white fruit aromas accented by caramel and subtle toasty oak notes. To get a Chardonnay of this quality, our winemaker chose grapes from two coastal “American viticultural areas” in California, Arroyo Seco and Santa Lucia Highlands.

Monterey County, warm sun, cool fog, and ancient soils

Big Sur's rugged coast, Carmel's bleached sand and Pebble Beach's soft tide pools. The coast of Monterey, California, is world-famous for its unparalleled natural beauty. Monterey's world-class wines rely on those same perfect elements. Warm sun, cool fog, and ancient soils are all essential components of world-class wine.

The art of blending

The grapes are harvested by hand and gently pressed. Ninety percent of the grapes are aged in French oak barrels, for nine months the wine is kept in the barrels to complete 75% of its aging. The final 25% is completed in stainless steel tanks. This last 25% of the process also takes 9 months. Then it's up to our winemakers to use their taste and experience to create the perfect blend.

Rich, creamy and full bodied

With a golden yellow color and with peach, lychee, vanilla, aromas which are accented by caramel and toasted oak notes. The palate is intense and beautifully focused with vibrant peach and tropical fruit flavors along with accents of crème brûlée. A refreshing acidity supports the long finish.



“A world-class wine served at multiple White House dinners. A true outspoken and loud Californian celebrity”

Food pairing

poultry

rich fish

pork

Tasting notes

vanilla

oak

butter



750ML

1.5L

3L

5L