

THIERRY & GUY



FAT *bastard*

MAGNUM CHARDONNAY

THIS CHARDONNAY WAS BLENDED FROM A SELECTION OF THE BEST WINES FROM THE ULTRA-RIPE HARVEST. FROM THE START, OUR AIM WAS TO PRODUCE A CHARDONNAY WITH INTENSE FRUIT FLAVOUR AND REAL CHARACTER UTILISING QUALITY GRAPES. ALL FRUIT WAS HARVESTED IN THE EARLY HOURS AND THE JUICE PRESSED WHILE THE GRAPES WERE STILL COOL TO HELP RETAIN AROMA AND FLAVOUR. THE WINE WAS TANK FERMENTED WITH AN ELEMENT OF QUERCUS FRAGMENTUS WHICH ADDED GREATER WEIGHT AND COMPLEXITY. THE WINE SHOWS CLASSIC RIPE, RICH BUTTER AND TROPICAL FRUIT ON THE NOSE AND SOFT, WELL INTEGRATED VANILLA ON THE PALATE.

VINTAGE	2010
VOLUME	1.5 litre
WINEMAKER	Francois Weich
ALC	13.54%
TA	5.31
pH	3.35
RS	7.1
OAK MATURATION	Nil
SERVING TEMP	8° - 10°C
ALLERGENS	Contains Sulphites
CERTIFICATION	ISO 22000 British Retail Consortium



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Remarkably full bodied

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