



FROMM Chenin Blanc / Chardonnay 2019

Grape variety	48% Chenin Blanc, 52% Chardonnay
Bottled	September 2020
Cellaring potential	Enjoy now to 2024
Winemaker	Hätsch Kalberer

Wine analysis	Alcohol	13.5%
	Total acidity	4.8 g/l
	pH	3.14
	Residual sugar	1.5 g/l



Comment

The complex and rich nose exhibits distinct Chardonnay flavours, balanced with the more subtle characteristics of Chenin Blanc that provide good and firm structure on the palate to an otherwise generous and flavourful dry wine.

While these two varieties are not commonly blended, they complement each other perfectly, resulting in a less fruit-driven wine that has weight and an elegant, savoury texture, which goes so well with food, yet is also very enjoyable by itself.

Matured in mainly older Burgundian barrels for 12 to 14 months. All the Chardonnay and a small part of the Chenin Blanc components went through malolactic fermentation.

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