

GRAND VIN DE
Hauteville

*"Delicata's Grand Vin de Hauteville selection
is praised by world-renowned wine critics.
The wines have amassed 31 prestigious awards."*

WINEMAKER'S MEMO

This Chardonnay is the result of careful vineyard selection and judicious winemaking. Gentle juice extraction has avoided the leeching of phenolic components held within the grape skin. An ageing regime in French oak was combined with laborious batonnage (lees-stirring) and resulted in this wholesome wine.

FLAVOUR PROFILE

A bright nose surges from the glass with a pleasant whiff of wet gravel and dewy hay. The wine is well balanced with integrated flavours of stonefruits and sweet wood. It is surely a fuller-flavoured style of wine with a smooth palate full of brioche mixed with precise citrusy flavours. The sappy finish is laced with tastes of crisp apple, riper pear and toast with lemon jam.



2025 | GRAND VIN DE HAUTEVILLE CHARDONNAY DOK MALTA

VARIETY

Chardonnay on American rootstock

SITE

I/o Rabat, Siġġiewi

GEOLOGY

Loam calcareous soil on limestone rock

VINES

12-24 years old
North-westerly orientation

HARVEST

Handpicked 2nd week of August

VINIFICATION

Destemmed and berry-sorted
Temperature-control
Fermented in inox

REFINEMENT

14 days batonnage
Aged in French barrique up to 6 months



WINE STYLE
dry white, oak-aged



ALCOHOL LEVEL
12% Vol.



WHEN TO DRINK
ready now till 2030



HOW TO SERVE
chill well 11–13°C



VEGAN
yes



BOTTLE SIZE
75cl/37.5cl