

GRAND VIN DE  
*Hauteville*

*"Delicata's Grand Vin de Hauteville selection is praised by world-renowned wine critics. The wines have amassed 27 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.



# 2022 | GRAND VIN DE HAUTEVILLE C H A R D O N N A Y D O K M A L T A • S U P E R I O R

### VARIETY

Chardonnay on American rootstock

### SITE

I/o Rabat, Siġġiewi

### GEOLOGY

Loam calcareous soil on limestone rock

### VINES

18-20 years old  
North-westerly orientation

### HARVEST

Handpicked 2<sup>nd</sup> week of August

### VINIFICATION

Destemmed and berry-sorted  
Temperature-control  
Fermented in inox

### REFINEMENT

14 days batonnage  
Aged in French barrique up to 4 months  
Aged in stainless steel on lees for further 4 months



**WINE STYLE**  
dry white, oak-aged



**ALCOHOL LEVEL**  
13% Vol.



**WHEN TO DRINK**  
ready now till 2027



**HOW TO SERVE**  
chill well 11–13°C



**VEGAN**  
yes



**BOTTLE SIZE**  
75cl/37.5cl