



## CUVÉE SIGNATURE Chardonnay 2019

The Orpailleur Cuvée signature is imprinted with a very personal note, which we share with you, as a secret. It evokes the common passion for the quest for the best. This search begun in 1982 and still going on. It is our signature.

**PRODUCTION** 4500 bottles

### GRAPE VARIETY

100% chardonnay

**DESCRIPTION** This chardonnay has a yellow robe with green reflections. The nose is characterized by aromas of acacia flowers, hazelnut, almond, flint and butter. The mouth is round and the wood is well melted. The palate reveals notes of white flowers, pear, butter and hints of brushwood. This wine is fermented and aged 12 months in oak barrels.

13 % alc./vol. / 750 ml

**SUGAR** 3 g/l

**SERVING TEMPERATURE** 10 à 14°C – We recommend for the bottle to be opened 1 hour before consumption so that the wine can fully express itself.

**RECOMMENDED STORAGE** Good aging potential of 3 to 5 years, can be enjoyed with great happiness now.

**ORIGINAL VINTAGE** 2017



Oily or smoked fish, poultry, pork, sweetbreads, cream sauces, soft cheeses, semi-firm as well as flowery rind.

**REVIEWS** *“It is a wine that delivers its promises of pleasure and indulgence! There are inviting aromas of pears, dried fruits, white flowers, honey, butter and vanilla. Pleasant roundness, velvety texture and sustained finish. Well done!”*

– Fidèles de Bacchus

**Double Gold medal**  
Finger Lakes International Competition / 2020

**Best in class Chardonnay oaked**  
Finger Lakes International Competition / 2020

**Gold medal / Sélections mondiales / 2019**

**“Canadian association of oenologists” Award**  
Sélections mondiales / 2019