

AUGUSTA VIN

2023 Chardonnay Reserve American

SWEETNESS



ACIDITY



TANNIN



ESTATE NOTES

This Reserve opens with an expressive nose of pear, kiwi, and delicate floral aromas, grounded by a slightly waxy depth and hints of brown sugar and nutmeg. On the palate, a distinct salinity evokes the sensation of crushed gravel after a fresh rain, accented by subtle grassiness and vibrant, mouth-watering acidity. The finish is beautifully balanced, leaving behind a lingering note of sweet toasted almond. Blended and aged in 50% new french oak. a single vineyard and oaked version of of our prior chadonnay release.

NOSE

Pear, kiwi, floral notes, waxy undertones, brown sugar, nutmeg.

TASTE

Crushed gravel salinity, light grassiness, mouth-watering acidity, sweet toasted almond.

FOOD PAIRING

Pairs beautifully with fresh oysters, seared scallops, grilled shrimp, roast chicken with herbs, creamy risotto, or mild goat cheese. Its bright acidity and mineral-driven character also complement citrus-based seafood dishes and lightly seasoned poultry.

VARIETAL ORIGIN

France

COMPOSITION

100% Chardonnay

ALCOHOL

14.0%

CELLARING POTENTIAL

Now-2029