



## **BV CHARDONNAY, CALIFORNIA**

Beaulieu Vineyard's Chardonnay shows classic varietal charm, delivering the perfect combination of pear, apple and ripe tropical fruit flavors woven together with toasty oak spices. Hints of citrus and a round mouthfeel finish out the palate, evolving in layers of pineapple, red apple and vanilla. Fermenting and aging for 4 months on French, Hungarian & American Oak along with lees stirring and partial malolactic fermentation lend depth and texture to the vibrant flavors.

**Color:** Yellow with green reflections.  
**Aroma:** fresh pear, citrus and golden apples.

**Taste:** Fresh fruit flavors and citrus fruits combine with honey, vanilla, white blossom and roasted nuts.

It is recommended to serve at a temperature of 5-6 degrees Celsius, next to cheese, fruit and pasta dishes.