

Domaine Marjan Simčič

Chardonnay Opoka Jordano Cru

Vineyard: Jordano Cru - Brda, Slovenia

Hand-harvested at the beginning of August.

Vinification: Fermentation starts spontaneously in contact with skins of berries over a 2-day maceration process in 4,000 conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 23 months in 3,500 Litre conical-oak barrels (tino) on the lees.

Maturation in the bottle: at least 2 months.



Grape varieties Chardonnay

Altitude 150m - 250m ASL

Soil Marl (Opoka) and calcareous soil

Alcohol 13.5%

Tasting notes

A vivid light golden yellow wine with an elegant, harmonious nose with ripe apple, lemon zest, and subtle creamy overtones. The palate is concentrated but refined and very focused, with Meyer lemon and juicy apple notes. It is a sleek wine with a touch of creamy walnut complexity. Pure and long in the mouth, superfine silky acidity completes the lingering mineral finish. Delicious with dishes full of flavor, including those with a relatively strong taste based on mushrooms, mussels, and truffles (pasta, rice, gnocchi or polenta), rich seafood and even non-fatty meat (duck, lamb meat, chicken), with various herbs or cream.

Banville

Wine Merchants

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