Maison Noir

Oregogne Blanc

MOUTON

OREGOGNE

APPELLATION WILLAMETTE VALLEY

Chardonnay

1080 bottles mai

Garage-d'Or

Whole cluster pressing with barrel fermentation, 100% malolactic fermentation and battonage. 16 months of maturation in French oak barrels and 6 months of maturation in bottle.

Grape varieties Chardonnay [Dijon (76 & 96)]

Altitude 250-600 ft. ASL

Soil Willakenzie, Laurawood

Alcohol 13.8%

Tasting notes

Engaging flinty mineral flavors usher into a crisp palate of lemon cucumber, green pear, grilled hazelnuts and yellow apple. Balanced acidity with a fine stony finish.



www.banvillewine.com

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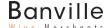
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