

Maison Noir

Oregogne Chardonnay

Location: The grapes are sourced from a single vineyard called Elvenglade within the Yamhill-Carlton AVA. Two Dijon Clones of Chardonnay are used, #76 and #96. ?

Grape varieties Chardonnay

Altitude 61m-305m ASL

Soil Willakenzie and Laurelwood

Alcohol 13.5%

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.



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Wine Merchants

www.banvillewine.com

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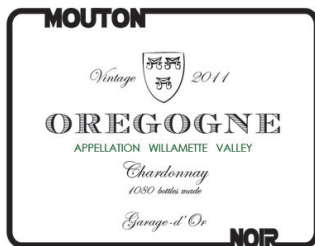
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