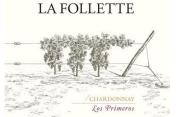
La Follette

Chardonnay Los Primeros

The final blend is comprised of 50% tank fermented lots, all of McIntyre and half of Escolle, to preserve the energy and freshness of the wine. The barrel-fermented portion, Sonoma Creek and Escolle lots, were vinified in neutral oak. All fermentations were conducted using native yeasts. Partial malolactic fermentation.



Grape varieties Chardonnay

Alcohol 14%

Tasting notes

Appealing floral aromas with subtle hints of thyme and lemon verbena play against the fruit, as refreshing minerality comes to the fore in the late-palate. A balanced and dynamic Chardonnay.

Banville Wine Merchants

www.banvillewine.com

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