

DOMAINE  
LEPOVO

# Chardonnay

... vintage 2019

Variety: Chardonnay 100%

Alc: 14.5%

Total acid: 5.2 g/l

Ph: 3.4

Sugar: 2.2 g/l

Annual production: 4500 L

## Vinification

- Harvest: Manual harvest in 20 kg casks
- Type of vats: New oak barrels
- Method of maceration: Direct pressing in inert pneumatic presses. fermentation in new oak barrels
- Average temperature of fermentation: 13-14°C
- Average time of ageing: 6 months in new oak barrels

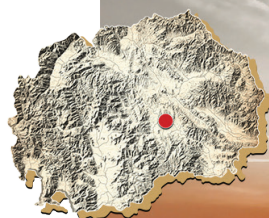
## Tasting notes

- Colour: Medium gold colour
- Bouquet: Pronounced aroma of linden, almond, chestnut, melon and vanilla
- Palate: Dry wine, full body, buttery aroma and long finish



## Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4000 vines/ha
- Geology: Clay soil
- Average age of the vines: 15 years
- Rainfall: 350-400 l/m²
- Sunny days: 170-190 days
- Harvesting period: Beginning of September



Lepovo vineyards

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