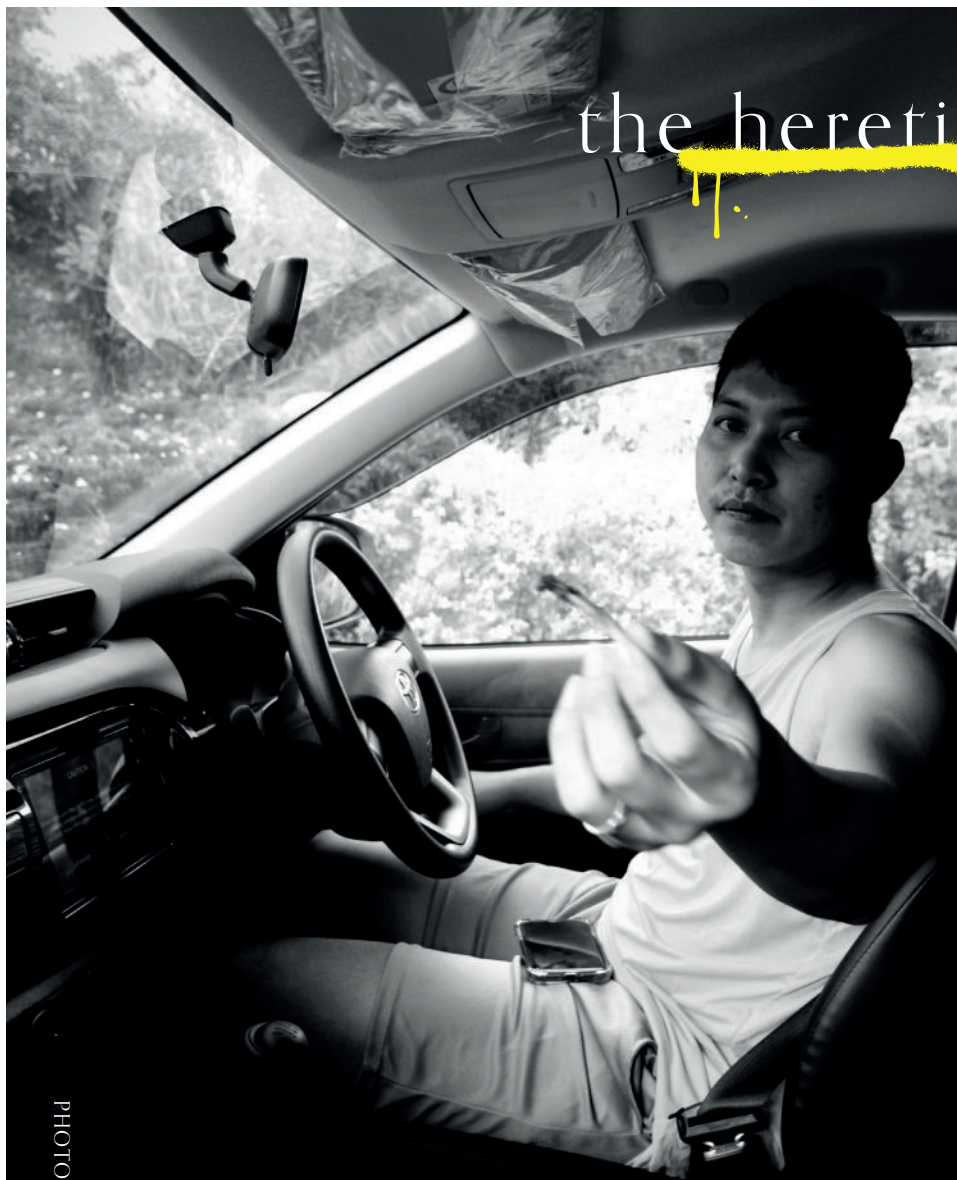


the heretics



PHOTOGRAPHY - @louixhunter



CHARDONNAY - DELUXE SEVEN TASTING NOTES

GRAPE - CHARDONNAY

VINTAGE - 2023

CLONES - 95.96.76

REGION - CROUCH VALLEY, ESSEX

VITICULTURAL - DUNCAN MCNEILL
CONSULTANT

HARVEST DATE - 26 / 10 / 23

BARREL USE - 56% TANK FERMENTED
44% OLD BURGUNDY BARRELS
56% MALOLACTIC

TOTAL ACID 🍋 - 5.7 G/L

RES. SUGAR - 1g/L

VINEYARD - MISSING GATE VINEYARD

REC. SERVING TEMP. - 11°C

HARVEST OVERVIEW -

The 2023 season began with great promise, featuring a frost-free spring and ideal conditions during the crucial flowering period in late June. As summer progressed, the weather turned cooler and wetter, but a heat spike in mid-September accelerated ripening. This resulted in the largest harvest in two decades, with notably low acidity.

PRODUCTION -

Hand-harvested grapes were whole-bunch pressed, with a portion fermented in a short, wide tank to maximize lees contact, while the rest aged in old Burgundy barrels for around 10 months with periodic stirring. The wines were then blended, bottled, and left to mature for an additional eight months before release.

TASTING NOTE -

We crafted this with purity and precision in mind, inspired by the Chablis style. Pale yellow in color, the nose opens with fresh apples, pears, and delicate white flowers. On the palate, it's beautifully balanced, with a hint of salinity enhancing its clean, refined finish.

PAIR WITH -

The Heretics playlist-



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AN **AcidHouse** PRODUCTION