



HALLIDAY
★★★★★
5 RED-STAR WINERY

TALTARNI

TALTARNI BLANC DE BLANCS 2019

REGION: PYRENEES 100%
VARIETY: CHARDONNAY 100%

Our flagship cool-climate méthode-traditionnelle sparklings are at the very heart of Taltarni.

The 2019 growing season was warm and shortened; due to higher temperatures the vines ripened the fruit earlier than normal. With the warmer season, the fruit was harvested slightly earlier to retain the natural acidity in the fruit. The Blanc de Blancs is harvested from our higher-yielding chardonnay blocks of 45 and 46 which contributes to its delicate fruit flavours and minerality. The fruit is picked in the middle of the night when temperatures are at their lowest and pressed immediately while allowing the ingress of oxygen passively into the juice to naturally oxidise and fine out the phenolics from the pressing process.

Fermentation was undertaken at low temperatures in stainless steel and small format oak barrels before 25% underwent malolactic fermentation in barrel prior to blending and tirage.

WINEMAKER COMMENTS

With a golden hue and fine bead and mousse this wine delivers delicate citrus notes on both the palate and nose accompanied by hints of oyster shell due to extended time on yeast lees. The palate is complex with a natural acid and a creamy minerality due to the malolactic fermentation in oak. This wine is balanced and refined, displaying the true quality of Pyrenees Chardonnay.

WINE ANALYSIS

Acid: 6.2g/L **pH:** 3.23 **Alcohol by volume:** 12.0%
Residual Sugar: 6.3g/L **Harvested:** February 2019
Min time on lees: 24 Months

