



FRENCH IN ESSENCE, CHILEAN BY BIRTH



## PRODUCER PROFILE

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Andrea León  
Total acreage under vine: 447  
Estate founded: 1994  
Winery production: 15.500 cases of 12  
bottles Bottles  
Region: Casablanca  
Country: Chile

## Lapostolle Cuvée Alexandre Chardonnay 2019

### WINE DESCRIPTION

Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir at Lapostolle.

Atalayas Vineyard is nestled in the heart of the Chilean Costal Cordillera, only 22 km away from the Pacific Ocean. Its rolling hills and steep exposures are the source of an array of mesoclimates that allow us to produce different lots, each with a unique personality that makes up the final blend.

Casablanca is strongly influenced by the sea, which is cold on these latitudes because of the Humboldt Current coming from Antarctica. Under this cold influence, the lower layer of the atmosphere is cooled down, which provokes numerous low clouds and fog penetrating the valley in the mornings.

100% of the grapes were hand harvested in small 14 kilos crates, then the whole grape bunch was directly pressed and the juice naturally decanted in stainless steel tanks at low temperature. The 2015 vintage, 82% of the juice was fermented in French oak barrels at 15-18°C and 18% was fermented in stainless steel tanks at 12-14°C. Our Cuvée Alexandre Chardonnay was 100% aged in French oak barrels for 11 months (49% in new French oak barrel and 51% second and third use French oak barrel). The result is a well integrated oak with elegant structure to enhance the natural acidity and freshness. No malolactic fermentation was done.

### TASTING NOTES

Color: Bright yellow with golden edge.

Nose: Incredible expression. Florals and sweet spices as honey, apricot, vanilla and delicate notes of fresh fruit such as papaya and quince.

Palate: The palate is intense and elegant, with high volume in the mouth, fresh acidity and vibrant finish.

### FOOD PAIRING

Drink now or cellar for several years. Decant for 1 hour and serve at 16°C (58° F). Enjoy with homemade pastas such as beetroot capeletti stuffed with cheese and pistachios or turkey panzotti and bolognesa sauce. Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir at Lapostolle.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Casablanca Valley
Vineyard name:	Atalayas Vineyard
Soil composition:	Granitic origin
Training method:	Espalier
Harvest time:	March
First vintage of this wine:	2001
Bottles produced of this wine:	15.500 cases of 12 bottles

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Maceration technique:	Cold Soak Maceration
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Total SO <sub>2</sub> :	3.92 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.33
Residual sugar:	2.36 g/L