

*Chardonnay*

COMTESSE DE MARION

*Don't miss this terrific value!*

The Chardonnay "Comtesse de Marion" is vinified in stainless steel, temperature controlled tanks in order to preserve the aromas and flavors. To further preserve the wine's characteristics, malolactic fermentation is blocked. The result is a wine both refreshing and pleasingly round in texture, a Chardonnay that displays an altogether high level of complexity. They farm using neither pesticides nor chemical fertilizers and use only fruit grown on the estate.



MICHAEL SKURNIK WINES WWW.SKURNIKWINES.COM

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