

RÉSONANCE

# Découverte Vineyard Chardonnay 2022 6x75cl

## Winemaker Notes

The wine reflects a golden and bright colour. Complex and elegant floral nose (white rose, honeysuckle), with notes of lemon peel and apricot, and then fine spice and grilled hazelnut. On the palate, the wine delivers elegance and energy, ample and generous, with some delicate mineral nuances. Long and intense aftertaste.

## Vineyard

Découverte Vineyard. The grapes are handpicked in the heart of the rolling landscape of the Dundee Hills wine region and defined by the volcanic Jory soils.

## Winemaking

Classic Burgundian fermentation is followed by 16 months ageing in French oak barrels (30% new).

## Vintage

The warm and dry 2022 summer allowed us to pick our precious 2.5 acres of Découverte Chardonnay at peak balance and ripeness.

## Food match

Delicious with freshly shucked oysters



### Grapes

100% Chardonnay

### Region/Appellation

Dundee Hills AVA

### Alcohol by volume

13.5%

### Residual Sugar

0.1 g/l

### pH

3.43

### Total Acidity

6.6 g/l

### Drinking Window

2025 - 2030

### Tasting Guide



### Tasting note printed

23/01/2026

HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail [info@hatch.co.uk](mailto:info@hatch.co.uk) | [www.hatchmansfield.com](http://www.hatchmansfield.com)