

AU BON CLIMAT SANTA BARBARA CHARDONNAY

TECHNICAL DETAILS

The Estate

We have made this wine since 1982 and it is still one of the best values available. Santa Barbara County has the climate and terroir to allow Au Bon Climat to consistently make balanced and lively wines. This wine keeps on evolving from delicious and fresh at release, to a richer more complex wine with age. At the winery, we routinely drink the Santa Barbara County Chardonnays from the late 1990s to early 2000s with special visitors to their delight.

Wine Making

All the Chardonnay grapes are carefully handpicked and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled and chilled to begin barrel fermentation. The wine is dry and completed malo-lactic fermentation. We blended and processed the wine during the following summer.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian dishes, and poultry dishes.

TASTING NOTES

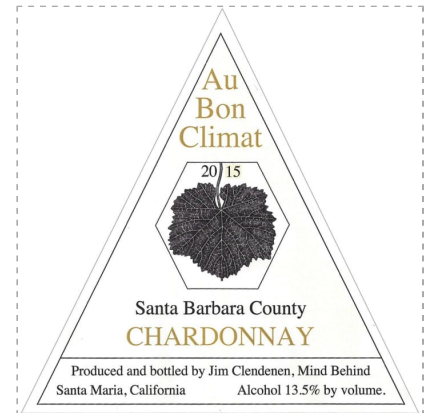
The 2022 Santa Barbara County Chardonnay is a beautiful example of the Au Bon Climat style. The flinty, stony aromas stand out, while in the background is an intriguing spice note of clove and nutmeg from surlies barrel aging in somewhat neutral, Francois Freres barrels for 10 months. Flavors and aromas of citrus and stone fruit, are finished with a beautiful lemon/lime zest note.

100% grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

