

VEENWouden CHARDONNAY 2011



analysis

Alcohol: 12.5% vol
pH: 3.53
RS: 1.7 g/l
Total Acid: 5.9 g/l

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tasting notes

The Veenwouden Chardonnay 2011 offers folded layers of stone fruit (pear, white peach), with discreet hints of acacia and honey suckle.

ageing potential

5 years

blend information

100% Chardonnay

in the cellar

Barrel fermentation and maturation: 14 months in French oak

food pairing

John Platter 2010: 4½ stars