

# 2007 CHARDONNAY, SUR LIE ESTATE BOTTLED VQA – NIAGARA-ON-THE-LAKE



## PAUL BOSCH'S WINEMAKER'S NOTES

Château des Charmes Chardonnay Sur Lie possesses a pale, golden colour with a bouquet of citrus fruit and a hint of apple. This Chardonnay is partially barrel fermented and aged in French oak. This dry white wine offers good fruit concentration and a hint of oak.

## MIGUEL FONTALVO'S VINEYARD MANAGER'S NOTES

The grapes for this wine were sourced exclusively from our vineyards. We hand select the fruit as it is being picked to make sure only top quality grape bunches are used. We choose fruit from several of our different vineyards; silty, mineral rich soils from those located in the Four Mile Creek sub-appellation and some from the heavier clay-based soils from the St. David's Bench sub-appellation to add depth and character. All the while making sure we are farming our vineyards responsibly and sustainably, like we have done since 1978.

## MICHÈLE BOSCH'S FOOD PAIRINGS

Château des Charmes Chardonnay Sur Lie is an excellent wine to compliment roast chicken, seafood and cheese tortellini.

## ACCOLADES

*"Among the best value chardonnays under \$15 (from anywhere, not just Ontario), it's mild yet rich without any excess—very much like a Mâcon from Burgundy. Subtle oak allows aromas of apple pie, cheese, and dried herbs to come to the fore. Medium weight, with good balance and depth. A sipper, or pair with pork. 87 pts. Very good."*

– David Lawrason, Toronto Life Eating & Drinking Guide, 2010

*"One of the best values in Ontario wines is Château des Charmes Chardonnay, which sells at the LCBO for \$11.45 a bottle. What's more, it's consistent from vintage to vintage. The current 2007 vintage takes advantage of the ripeness of the year. Remember what a summer that was. The wine has a minerally, apple bouquet with well extracted, mouth-filling apple flavours nicely balanced with acidity. Match it with fish or chicken."*

– Tony Aspler, 680 News, August, 2009

## TECHNICAL NOTES

HARVEST DATE	September 19
ALCOHOL	13.0%
BRIX AT HARVEST	22.1
PH	3.20
TOTAL ACIDITY	5.10
CASES PRODUCED	3880 750ml 3396 375ml
SUGAR CODE	0
LCBO #	056754
PRICE	\$11.55 / 750ml \$6.30 / 375ml

**"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"**

– THE BOSCH FAMILY