

BROADBENT NORTH COAST CHARDONNAY



100% Chardonnay. Bright, zesty citrus and green apple meets a kiss of stone fruits, butterscotch, and spice. The palate is lively with a hint of quince, and finishes with a creamy, yet slightly spicy note. Great acidity balanced with rich fruit. Great to pair with seafood, salads or poultry.

From the North Coast of California. Vinification involved pressing off the skins and fermenting at low temperatures to enhance aromatics. The wine was aged with 30% in neutral French oak barrels and the remaining 70% in stainless steel. Fermentation was conducted using inoculated yeast, with the process taking place in a combination of stainless steel and oak barrels before blending.

Discover the wines of Bartholomew Broadbent, wine expert and influencer since 1996. His import company, Broadbent Selections represents family-owned wineries across the globe. He is renowned for championing Madeira and his passion for Port. Additionally, Broadbent produces its own range of wines in select countries that Bartholomew or his family have historical ties to. For Bartholomew, wine is about family, friendships, and adventure. He fell in love with California's North Coast wines, especially a Cabernet Sauvignon from vineyards owned by a family he's known for 35 years.

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Tasting Note:

BROADBENT NORTH COAST CHARDONNAY

100% Chardonnay. Bright citrus, apple, stone fruits, quince, butterscotch & spice; lively; great acidity balanced with rich fruit; finishes with a creamy, slightly spicy note.

Shelf Talker:

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