



Clos de Gat Chardonnay

Vintage 2018:

Elegant and complex, with hints of spice, orange blossoms and citrus fruits. On the palate it displays freshness, good acidity and a harmonious balance between fruit and oak, with a long lingering finish.

Varieties:

100% Chardonnay

Degrees:

13%

Vinification:

Traditional, the grapes are handpicked after rigorous sorting they are lightly pressed and the juice transferred for alcoholic and malolactic fermentation into French oak barrels. The wine is aged on its natural lees for 12 months, "battonage" is applied sparingly before being moved into stainless steel tanks prior to bottling unfiltered.

Drink:

2-10 years from vintage

Serving Temperature:

12-14°C (54-58°F)

Serving Suggestions:

Delicious with salads, fish, sea food, poultry and white meats.

The Story:

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning along-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

