



CHANSON

Blanc

Vintage 2019:

An explosion of intensely fresh and pure citrus-floral aromas with hints of exotic fruits, it shows perfect balance on the palate, at once rich, aromatic and very refreshing.

Varieties:

Chardonnay, Semillon, Viognier

Degrees:

11.5%

Vinification:

Traditional, the grapes are handpicked after rigorous sorting and crushing they are transferred to cold fermentation tanks. The final blend is bottled without fining or filtering.

Drink:

1-4 years from vintage

Serving Temperature:

8-12°C (46-54°F)

Serving Suggestions:

Mediterranean cuisine, grilled or roasted meats, casseroles and cheeses.

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).

