

MORANDE VITISTERRA CHARDONNAY 2001

Tasting Notes: Its color is golden yellow and olive green, bright and luminescent. Its aroma is of ripened fruits and caramel syrup, of creamy chestnuts, vanilla and crème caramel. The mouth is sweet, soft and charming. The body is prominent and creamy, with a subtle intensity, big and elegant. Promising bottle aging.



Vineyard: The Chardonnay fruit is sourced from the oldest vineyards, all planted in the Casablanca Valley, the famous area discovered by Pablo Morandé in the early 1980`s. Sandy soils and the maritime influence on the climate provide special conditions for growing very aromatic, intense white varieties. A range of canopy management strategies are employed, all with the aim of maximizing sunlight into the fruiting zone. The most favored technique is vertical shoot positioning which improves sunlight exposure, thereby enhancing fruit flavor development. Irrigation is used judiciously to maintain balanced vine growth and a steady rate of ripening.

Vinification: Fruit is harvested manually to ensure its arrival at the winery in good condition. A small amount of SO2 is added to the fruit before crushing to preserve its freshness. Then it is de-stemmed and transferred through a must chiller to the tank presses. The juice is gently expressed from the skins, racked of all lees, and fermented in stainless steel tanks at controlled temperatures. A portion of the wine is fermented over lees and then kept in French Oak barrels for 5 to 6 months. Additionally, 20% of malolactic fermentation occurs to achieve some creamy aromas and flavors in the wine. All batches are bentonite fined and bottling takes place in November.

CAMEMBERT

Legend has it that during the French Revolution women named Mary Harel who lived in the village of Camembert took in a Roman Catholic priest who was in exile. The priest had spent some time in the Brie region of France, which is famous for cheese and told her the secret of making Camembert. Whether the story is true or not Camembert remains one of the world's most treasured cheeses. It has a white, downy rind and a rich buttery interior. It should be soft to the touch, and ooze thickly when cut into.



Description:

Well known throughout the world, Camembert is the cheese the most often copied, but connoisseurs know that the true Camembert comes from only five departments in Normandie. It is produced from raw milk and ladled into cheese vats. A genuine Camembert mentions the production process on its packaging. A good cheese is "affine" (matured) to the very heart of cheese. Its pate is a clear yellow with a delicate, subtle salty taste.

Texture:

The rind is stripped, with a white velvet, and red pigments. The dough is a clear yellow.

Taste:

It has a delicate, subtle salty taste, with a fruity tan