

Augustus Chardonnay 2023 Cellers Augustus-Forum - 75 cl.



One of Spain's best Chardonnays! The pride of Augustus. The ageing in oak is not so long as it used to be. The barrels are heavily toasted, and so is the wine - not to be confused with oak notes. This leaves room for very seductive fruity notes.



Vinification

Coming from 4 vineyards, it was harvested between August 10 and 17. After being pressed, most of it underwent alcoholic fermentation, malolactic fermentation and aging on the lees in 300L first- and second-use French oak barrels for 4 months. The other part fermented and aged on lees in a stainless-steel tank at low temperature. It was clarified, stabilized, and filtered before bottling.



Storage potential

Drink as from : 2024
Best moment : 2024-2027
Until : 2029



To serve

Serve at 10-12°C in a Burgundy glass.



Trial analysis

Deep golden colour. Toasty notes, fresh almonds, nuts and sweet pear. Juicy, creamy, round and well balanced on the palate - grape notes, with a nice underlying acidity. Top Chardonnay with a Mediterranean accent.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Chardonnay (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Cellers Augustus-Forum

Description domain

Pioneers of the Penedès. Famous for their Chardonnay - one of Spain's very best. But their excellent vinegar is now more than half of their turnover.



Biological