

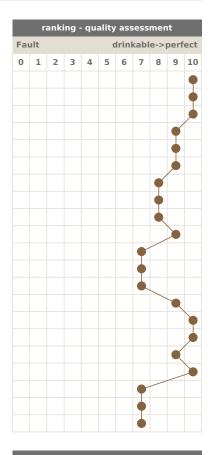
WINE AWARD INTERNATIONAL 2023 - winter

Maison Francoise Chardonnay Winery: Mare Magnum Srl

rated 05.03.2023

Total points	86	AWARD: SILVER
Category	white wine	
Vintage		
Primary grape / grape varieties	Chardonnay	
Quality		
Country - region	Frankreich - Languedoc	
Alcohol in vol.%	13,00	
Residual sugar in g/l	2,70	
Acid in g/l	4,90	
Sulphur free/total in mg/l	48,00	
Aged in	Steel -/Wooden barrel	

		an	alys	is -	inte	nsit	ty as	sses	sme	nt	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
colorless-green-yellow-brown							•				
Color intensity							•				
gelb-fruchtig							•				
spicy											
earthy											
Apricot											
Oregano											
Intensity							•				
Sweet		•	<								
Acid - gustatory											
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter											
Astringency											
Phenole / tannin						0					
Alcohol impression						_		•			
CO ²			•	<							
Intensity / volume						_	•				
Length / finish											
Balance						•					





reductive - - - oxidative modern - - - traditionel

	Summary									
	stylistics									
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little - - - much

	exaltation										
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2025	2024	2023



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Description

Color: Light golden yellow Aroma: Fruity nose of yellow apples, citrus, pineapple and vanilla. Taste: Dry medium-bodied with minerality and flavours of apple, lime, starfruit, and subtle notes of spring blossoms.

Food-Pairing

Perfect as an aperitif. It also goes well with flavoursome fish and seafood dishes, particularly with Asian influences.