

**DOMAINE GEROVASSILIOU
CHARDONNAY 2003
Regional White Wine of Epanomi**

Vintage:	2003
Production:	12,000 bottles
Producer:	Domaine Gerovassiliou Epanomi, Macedonia
Wine maker:	Evangelos Gerovassiliou
Varietal composition:	100% Chardonnay
Alcohol content:	13.5% vol
Vineyard:	The vineyard at Epanomi is of mostly sandy composition with some clay substrata, and rich in marine fossils.
Yield:	50-60 hl per ha.
Harvesting:	Harvest date: 20/8. Brix at harvest: 23.4 Hand-picked grapes.
Vinification:	Skin contact, pre-fermentation cold maceration for a few hours at 8-10C, followed by alcoholic fermentation for 12 days at 18C in oak. Filtered.
Cask composition and ageing:	5 months ageing in medium toasted French oak (80% new, 20% 2 nd year), with 5 months lees contact and weekly stirring. Bottled 5/2/04; released Spring 2004.
Tasting note:	A transparent crystalline structure encloses a delicate array of flavours. Very good continuity between nose and palate and a long finish.
Chemical analysis:	Total acidity 3.85g/l pH 3.37
Recent distinctions:	Gold: Thessaloniki International Wine Competition 2005. Silver: Thessaloniki International Wine Competition 2004. Silver: Chardonnay du Monde France 2004 Silver: Vinagora 2004

