



Domaine Le Plume

2023 | Chardonnay

California

TASTING NOTES:

This California Chardonnay dazzles with its vibrant, pale yellow to golden hue, a testament to its balanced aging. On the palate, the Chardonnay offers a rich and creamy texture, harmoniously balanced with bright acidity that elevates its juicy fruit flavors. The wine's acidity and texture make it remarkably fresh and versatile, suitable for a wide range of foods or to be enjoyed on its own.

APPELLATION:

California's moderate climate and diverse terroir create numerous distinct AVAs. Known for its abundant sunshine and extended growing season, the state is a premier winemaking region. Nearly 100 American Viticultural Areas (AVAs) span over half a million vineyard acres, supporting a wide range of varietals.

AROMAS:

Aromas of tropical pineapple, fresh lemon, and ripe stone fruit are complemented by hints of vanilla custard, toasted oak, and subtle buttery nuances. Aging adds notes of honey and dried fruit.

FLAVORS:

Flavors include tropical pineapple, mango, zesty lemon, and peach, with layers of vanilla, baking spices, and toasty oak. It has a bright acidity and a rich, creamy texture with a long, smooth finish.

FOOD PAIRINGS:

Pairs well with buttery lobster, crab cakes, seared scallops, roast chicken, creamy pasta dishes, and soft cheeses like Brie. It also complements creamy vegetarian dishes or roasted vegetables.

PRODUCTION NOTES:

VINTAGE	2023
APPELLATION	California
BLEND	Chardonnay
ABV	14.0%



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