

Profile

dry + citrus + bread + subtle almond + toasted oak

BRAND D.H. Lescombes

WINE NAME Chardonnay

VARIETAL 100% Chardonnay

VINTAGE 2019

APPELLATION New Mexico

TASTING NOTES A highly palatable wine endowed with a bouquet of beautiful citrus with accents of light melon, bread, and light oak. On the palate, a citrus flavor leads but is followed immediately by nicely integrated notes of bread, subtle almond, a soft minerality, and toasted oak. A lightly creamy texture cut with lively acidity lends a complexity to this dynamic wine normally found in far more expensive wines. Made in a French winemaking style, three types of barrel-maturation were utilized to give the wine a rounder, buttery mouthfeel; first undergoing regular fermentation, followed by sur lie aging, and finally malolactic fermentation.

FOOD PAIRINGS French onion soup, crab cakes, feta, roasted green chile, pot roast, Mediterranean chicken salad, pesto, and chicken picada.



Technical Data

ALCOHOL	12.9%
RESIDUAL SUGAR	.4%
TA	7.1
PH	3.77
OAK	75% French - 25% American
TOAST	Medium
MATURATION AGE	1 month
COLOR	Light, golden straw
BOUQUET	Citrus, light melon, bread, light oak
TASTE	Citrus, bread, light almond, soft minerals, toasted oak
SERVING TEMP	45° - 55°



Heritage Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since our family label was first introduced in 1991.

A WINEMAKING LEGACY

Tasting Chart

