



60% Chardonnay,
40% Pinot Noir



A modern
interpretation of
Burgundy's best.



The Chardonnay grapes
originate from
Durbanville and the
Pinot Noir grapes from
Elgin – Chardonnay
picked at 21,5 degrees
Balling and Pinot Noir
at 23 degrees Balling.
Vinified separately, the
two varieties were
bunch-sorted and
whole-bunch pressed.



The emphasis of this
wine is on mouthfeel.
Well balanced, with an
excellent structure,
framed by an elegant
finish and textured
after-taste. Prominent
aromas of red fruit,
raspberry and
frangipane balanced by
soft yellow fruit such as
apple and warm citrus.



A versatile companion
to chicken, duck, fish,
Mediterranean cuisine
and soft cheeses such as
brie, camembert and
mozzarella.

ALCOHOL: 12,5.% Vol TOTAL ACID: 6,5 g/l PH: 3,54 RESIDUAL SUGAR: 5,3g/l



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L'Huguenot Vineyards at Val de Vie Estate, Jan van Riebeeck Drive, Paarl, South Africa