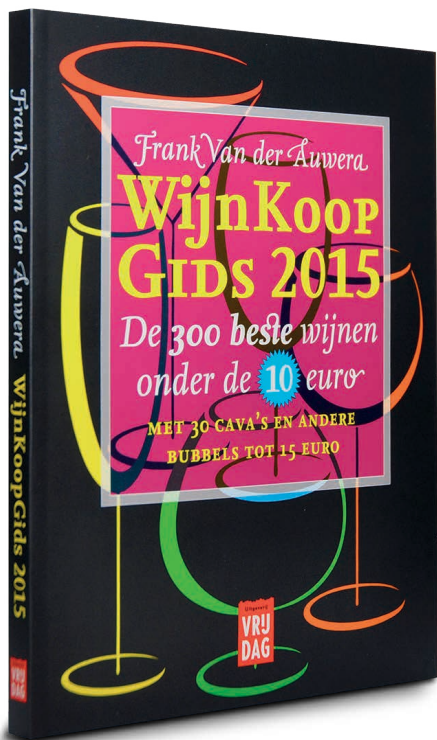




SAYANG

FOR TRUE WINE LOVERS



Frankrijk Pays D'Oc

Sayang
Block 88
Chardonnay 2013



chardonnay Blijkbaar komt dit, van origine Belgische, merkconcept onder stoom, want ook deze pure chardonnay handhaaft zich probleemloos in deze internationaal toch sterke arena. Het prijskaartje zit volgens ons wel tegen zijn plafond, maar wat er in het glas drijft is pico bello in alle opzichten. Licht citroengeel, vol schittering en het nodige tranentheater dankzij de 13% alcohol. Herkenbaar chardonnay aan de neus: eerst het *fumé* van de zes maanden eik, dan zoete toffee, Provençaalse perzik, een wolkje gekonfijte ananas, versgebakken brood en witte bloemen, kortom rijk maar zonder zwoelheid. In de mond eerst vrij romig, met karamelimpresies, nectarines en witte perzik, maar dan nemen de zesty zuren en de citrus de smaak over, met impressies van o.a. limoen en rode appel. Medium qua body. Te genieten vooral bij gerechten met flink sauswerk rond 10 à 11°C.



300 BEST WINES UNDER 10 EURO ON THE BELGIAN MARKET 2014

Every year Belgian journalist Frank Van der Auwera releases his well known and popular wine buying guide, describing a scrutinized selection of the 300 best wines in the Belgian market below 10 euro. We are happy to be included in his 27th edition with no more than three wines of which 2013 Sayang Ocean White, 2013 Sayang Block 22 Sauvignon Blanc - Viognier (with an extra "Value" nomination on top) and 2013 Sayang Block 88 Chardonnay. Enjoy these fine wines, along with all the other Sayang wines we have carefully blended for you to discover at your local wine shop.

Sayang Block 88 Chardonnay 2013

This 100% chardonnay maintains itself easily in the international arena proving that Sayang, a Belgian brand, is a force to be reckoned with and getting at cruising speed.

Light lemon yellow in colour, shining brightly and tearing gracefully thanks to the 13% alc. Distinctive Chardonnay aroma, oaky with 6 months of new barrel and a hint of sweet toffee, Aromatic Provence peaches, a dash of candied pineapple, freshly baked bread, velvety white flowers.... to cut short, it is rich without being sultry. A medium bodied wine that is creamy in the mouth with varietal notes: caramel impressions, nectarines and white peach at first, then the zesty tones come in and citrus takes over with hints of red apple and lime.

To be enjoyed with saucy recipes. Served at around 10-11°C.

www.sayangwines.com

www.facebook.com/SayangWines - twitter <https://twitter.com/SayangWines>

