



SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

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|----------------|----------------------------|---|--------------------------------------|
| wine | Sayang Block 88 Chardonnay | terroir | chalk and clay |
| country | France | blend | 100% Chardonnay |
| region | Languedoc-Roussillon | wood | 40% in French new 225 l. oak barrels |
| AOC | Pays d'Oc IGP Chardonnay | <i>Quality guarantee</i> BLOCK 88 WINEMAKER'S SEAL OF EXCELLENCE | |

:: INTRODUCTION

This Block 88 Chardonnay portraits Sayang's elegant style and finely balanced wood integration. We wanted to allow the Chardonnay varietal to express itself to the fullest. Rich, creamy yet zesty, this full bodied wine will surprise you on the palate and reward you with a comforting finish. Discover this wine with flavourful starters, white meats, stir fried noodles, matured cheese, fried and or cream sauced fish recipes. Serve at 9°C. Cellar up to maximum 5 years..

:: WHAT EYES SEE

A pale yellow colour with hints of green.

:: WHAT NOSES SMELL

Complex and intense nose with ripe citrus, chestnuts' cream, ripe citrus fruit, pineapple, white flower, baked apple & cinnamon, brioche.

:: WHAT MOUTHS TASTE

Generous and straightforward on the palate with a good acidity. Perfect balance with a creamy mouthfeel.

:: WHAT STAYS BEHIND OR COMES BACK AT THE END

Very long finish with a perfect confirmation on the nose.

:: WHAT WINEMAKERS DID

Skin maceration before pressing. Cold settling and temperature controlled alcoholic fermentation with selected yeast, 60% in tank, 40% in French new barrels. Ageing on the lees, with regular stirring at the beginning, for at least 6 to 8 months.

:: WHAT FREAKS LIKE TO KNOW

2012 vintage: alc: 13,50%vol acidity: 0.37 sugar: 1.5
 ph: 3.67 total acidity: 3.41

:: WHAT YOU SHOULD CHECK OUT

Our website containing these fine sections: food matcher, where available, awards, news, events.

