



D O M E C Q

# DOMECQ CHATEAU WHITE WINE

## VINTAGE: 2023

**Grapes:** 60% Chardonnay, 40% Viognier

**Style:** Dry, Multivarietal

**Region:** Valle de Guadalupe

**Vine Age:** 15–20 years

**Aging:** 8 months in lightly used French oak barrels

**Alcohol:** 12.2% ABV



## VITICULTURE



This signature wine is crafted from grapes sourced from two different terroirs: Chardonnay from sandy soils and Viognier from a loam-sand blend. The vineyard, located slightly above 300 meters in elevation, experiences a climate reminiscent of the Mediterranean.

## WINEMAKING



Careful whole-cluster pressing ensures minimal air contact, while the must is kept cool at approximately 45°F. The fermentation process is slow, allowing primary and secondary aromas to emerge naturally. Selected yeasts maximize each varietal's character, gradually strengthening the wine.

Chardonnay is treated separately, spending more than six months in barrels with batonnage to develop richness and a silky mouthfeel.

## SERVING & PAIRING



Best enjoyed at 45–50°F, it complements crustaceans such as shrimp and lobster, butter-based sauces, creamy pasta dishes, fresh soft cheeses, fish, and Swiss-style enchiladas.



**SIGHT:** Clean and brilliant straw-yellow hue.



**NOSE:** Vanilla and a hint of citrus, complemented by scents of almond, cashew cream, and quince.



**PALATE:** Notes of lemon zest, guava, starfruit, and yogurt. Silky texture, fresh and well-balanced.



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