

Profile

dry + vanilla + almonds + banana + light oak

BRAND D.H. Lescombes
WINE NAME Chardonnay
VARIETAL 100% Chardonnay
VINTAGE 2016
APPELLATION New Mexico

TASTING NOTES A highly palatable wine endowed with a bouquet of vanilla, almond, and hazelnut with flavors of banana, vanilla and light, toasted oak notes. A slightly creamy texture cut with smooth acidity lends a complexity to this dynamic wine normally found in far more expensive wines. Made in the French-style of winemaking, three types of barrel-aging 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 13.5%
RESIDUAL SUGAR 4.2
TA 6.9
PH 3.83
OAK French
TOAST Medium
MATURATION AGE 6-8 months
COLOR Light golden straw
BOUQUET Vanilla, almond, and hazelnut
TASTE Banana, almond and light, toasted oak
SERVING TEMP 50° - 55°



Hervé Lescombes settled in Southern New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family legacy by planting a small vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines. Showcasing an Old World approach to winemaking focused on balance and subtlety, D.H. Lescombes wines are committed to French oak maturation and are hand-crafted with traditional techniques to create wines of the finest character and distinction.

Tasting Chart

