## LE VIEUX PIN Equinare Chardonnar, 2014

## THE WINEMAKERS NOTES

Équinoxe: equal day, equal night. Equal heat of the day, equal coold of the night. Equal old world, equal new world. Many factors contribute to the majesty of this wine: low yields, old vines, cool micro climate, cool fermentation

and ageing "sur lie" in the finest, most nuanced, French oak barrels. Severine cared for these barrels like her own children and crafted a Chardonnay that is both nuanced and structured. This is a wine that merits cellaring and will please the palates of those who gravitate to the legendary wines of upper Meursault hills in Cote d'Or.

## **Recommended Food Pairing**

Simple dishes: pan fried trout or halibut with a side of vegetables works perfectly and allows this wine to show you everything it has to offer.

## THE DETAILS

GRAPE VARIETY:	100% Chardonnay	
<b>Region:</b>	Golden Mile	首都
VINEYARD:	Quesson	
SOIL TYPE:	Fluvial fan: clar, and schist	
Age of Vines:	23 ~ years old	
YIELD:	Average of 3 tons acre	
PRODUCTION SIZE:	94 cases	
ALCOHOL:	13.50%	
AGING:	8 months in French oak bassels, 26% new.	13
	Battonage of twice a week for first 3 mon then once every two weeks for the last 5 me	the, inthe

2014 Equinose Chardonnar BC VQA OKANAGAN VALLEY Strength, complexity and fines " the foundation for this rited release wine. Old vines, ples soil profile and a classic owing reason have lagered wine to be used for many years to come. -LE VIEUX PIN Winery 5496 Black Sage Road Oliver, BC, Canada VOH 1T1 www.LeVieuxPin.ca White Wine/Vin Blanc LE VIEUX PIN Équinare Chardonnar REGION 3.0 TONS PER ACRE GROWN lden Mile VINEYARD Juesson SOIL fluvial fan; clay and schist AGING 8 months in 100% French a barrels, 26% new 94 cares PRODUCTION BATTONAGE twice a week for 3 months & once every 2 weeks for 5 months VINTAGE \_\_ 2014 3.5 % alc./vol.