



# Cloudy Bay

With a focus on purity and complexity, this Chardonnay captures the vibrant character of the region's stone fruit and citrus.

CLOUDY BAY  
NEW ZEALAND



## Chardonnay 2022

Marlborough, New Zealand

### Region and Vineyards

The Marlborough region of New Zealand is renowned for its diverse terroir, ideally suited for growing Chardonnay. Cloudy Bay sources its grapes from the Wairau Valley and Southern Valleys, where vineyards benefit from stony soils in the former and denser clay soils in the latter. This combination yields a Chardonnay with both mineral freshness and rich structure. The warm days and cool nights in Marlborough allow grapes to ripen slowly, preserving acidity while developing concentrated flavors and aromatic depth.

Vineyard sites such as Barracks, Motukawa, Estate, Mustang, and Brook Street contribute unique characteristics to the blend, enhancing the wine's complexity. The Wairau Valley imparts bright citrus and mineral qualities, while the Southern Valleys provide depth and creaminess. These varied vineyard profiles are key to Cloudy Bay's approach, creating a Chardonnay that captures the best of Marlborough's terroir.

### Winemaking

The Cloudy Bay Chardonnay undergoes a meticulous winemaking process designed to balance purity of fruit with subtle oak influence. The grapes are hand-harvested and whole-bunch pressed to retain freshness and delicacy. Fermentation takes place in French oak barrels, with a portion using wild yeasts, adding layers of complexity and character to the wine. Selective malolactic fermentation is introduced to enhance creaminess while maintaining bright acidity, creating a seamless balance.

After fermentation, the wine is aged on lees for 11 months in oak barrels, which adds texture without overwhelming the natural fruit expression. This careful lees aging brings out a rounded mouthfeel and depth, preserving the Chardonnay's vibrancy and structure. This combination of gentle oak integration and extended lees contact results in a wine that is both expressive and refined, with a long, saline finish.

### Tasting Notes

- Color: Pale gold with green highlights, indicating freshness.
- Aroma: Lively aromas of Meyer lemon, white nectarine, and delicate hints of vanilla and crème brûlée from the oak influence.
- Palate: Bright and layered, with flavors of citrus zest, conference pear, and subtle minerality. The oak is well-integrated, adding structure without overshadowing the fruit, and leading to a refreshing, saline finish.

Alcohol :13,40 %

Composition: 100% Chardonnay



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## Did You Know?

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Cloudy Bay's focus on terroir-driven winemaking is evident in their Chardonnay, crafted to reflect Marlborough's unique climate and soils. The 2022 vintage is particularly noted for its balance, with a combination of fresh fruit and creamy texture that allows it to pair beautifully with a range of foods.

## Wine Pairing Ideas

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- Grilled lobster with herb butter: The creamy, mineral texture of the wine complements the richness of lobster.
- Caprese salad: The wine's acidity cuts through the mozzarella's creaminess, enhancing the fresh flavors of tomato and basil.
- Brie or Camembert: Soft cheeses bring out the wine's subtle oak and fruit notes, creating a harmonious pairing.
- Mushroom risotto: The wine's acidity and complexity balance the creamy, earthy flavors of the risotto.

