

Atamisque

Atamisque Chardonnay 2024 marries high-altitude freshness with sumptuous texture, layering ripe pear, pea

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Alcohol :14,00 %

Composition: 100% Chardonnay

ch, citrus and honey over subtle toast and stony notes before a long, creamy yet beautifully refreshing finish.

Chardonnay 2024

Mendoza, Argentina

Region and Vineyards

Atamisque Chardonnay comes from Finca Atamisque in San José, Tupungato, within Valle de Uco, Mendoza. The vineyard sits at **approximately 1,300 metres**, placing the vines in a high-altitude setting where Chardonnay can develop full flavour while retaining the freshness essential to this richly styled wine. The fruit is picked by hand in late March, packed into 18-kilogram boxes and subjected to two stages of selection.

Underfoot, **alluvial loam lies over river stones and a rocky substratum**. This free-draining profile, allied to the elevated site, helps frame the wine's ripe orchard-fruit character with a distinct mineral edge. The vines are trained on a Double Guyot system and supported by drip irrigation, while yields are held around **5,000 kilograms per hectare**. Together, altitude, stony soils and careful vineyard work give Atamisque Chardonnay its compelling combination of ample texture, clear fruit definition and refreshing poise.

Winemaking

After two successive selections, the Chardonnay arrives at the winery as pristine whole bunches. It is gently pressed at low temperature, with gravity used to move the juice and minimise unnecessary handling. Alcoholic fermentation takes place **entirely in new French oak barrels**, lasting around 30 days at 15°C. This measured, cool fermentation builds texture while preserving the wine's pear, peach and citrus definition.

The wine then undergoes complete natural malolactic conversion, softening its acidity and contributing to the smooth, creamy mouthfeel. It remains for **10 to 12 months in 100% new French oak**, gaining subtle toast, breadth and integration without losing its refreshing line or mineral character. The result is an ambitious 100% Chardonnay: generous and golden-toned, with ripe fruit, honeyed richness and oak woven into a persistent, balanced finish. Its producer indicates a cellaring potential of around seven years.

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Chardonnay 2024



Robert Parker (RP) : 89 Points (2021)

There are notes of popcorn and wet chalk in the white 2021 Catalpa Chardonnay, an approachable and commercial varietal wine with good ripeness, 14% alcohol and a tasty palate. It fermented and matured half and half in stainless steel and new barrels. It has good freshness. 20,000 bottles produced.

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Chardonnay 2024

Tasting Notes

- **Color:** Deep golden-yellow, with a lustrous appearance that reflects the wine's concentration and barrel maturation.
- **Nose:** Ripe pear and peach lead into citrus, honey and subtle mineral notes, complemented by finely integrated toast from the French oak.
- **Palate:** Ample, smooth and creamy, with generous orchard fruit, honeyed depth and restrained oak. Refreshing acidity and a mineral undertone bring definition to the long, persistent finish. Serve at 9 to 10°C.

Did You Know?

Atamisque's Chardonnay grows at approximately 1,300 metres above sea level, then moves through the winery by gravity after gentle whole-bunch pressing. That combination of **dramatic altitude** and restrained handling helps generous fruit and oak sit alongside a notably fresh, precise finish.

Wine Pairing Ideas

- **Roast turbot with beurre blanc:** The wine's creamy breadth mirrors the buttery sauce, while its citrus freshness and mineral character complement the delicate fish.
- **Scallops with browned butter:** Sweet, caramelised shellfish harmonise with the Chardonnay's ripe fruit, honeyed nuances and subtle toast.
- **Cream-sauced chicken:** The generous texture supports the richness of the sauce, with refreshing acidity keeping the pairing balanced.
- **Mushroom and Parmesan risotto:** Earthy mushrooms and savoury cheese echo the wine's oak-derived complexity and smooth, persistent palate.