

DAOU Vineyards

Bodyguard Chardonnay, envisioned by Georges and Daniel Daou, is a true expression of craftsmanship, combining depth, complexity, and a beautifully clean finish.

DAOU

Bodyguard Chardonnay 2021

California, USA

Region and Vineyards

The **Central Coast of California**, where this wine originates, is renowned for its cool oceanic influences and diverse microclimates, perfect for growing premium Chardonnay. The growing season in this region was marked by moderate weather and extended ripening periods, ensuring optimal fruit development with exceptional aromatic intensity and acidity.

The cooling breezes from the Pacific Ocean temper the warm days, allowing for slow ripening, which contributes to the balanced richness and complexity of the wine. The combination of limestone-rich soils and meticulous vineyard management ensures a pristine expression of Chardonnay.



The **Bodyguard Chardonnay** is made from **100% Chardonnay**, embodying a modern yet refined style. The wine was aged for **10 months** in a thoughtful mix of oak barrels: **30% new French oak**, **30% new American oak**, and **40% neutral French oak**. This careful selection of oak types brings depth and layers to the wine without overshadowing its vibrant fruit character.

The meticulous aging process integrated tropical and floral nuances with a creamy, silky texture, highlighting the harmonious interplay between fruit and oak. With an **alcohol level of 14.7%**, the wine retains a lush, opulent mouthfeel while maintaining balance and elegance.







Alcohol :14,70 %

Composition: 100% Chardonnay







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Tasting Notes

- **Color**: Bright golden-yellow with a radiant clarity.
- Aromas: Rich and fragrant, offering a bouquet of spiced pear, star jasmine, vanilla bean, and tropical rainforest. Secondary notes include pineapple, mango, crushed filberts, and buttered toast, accented by touches of allspice and honeysuckle.
- Palate: Crisp yet silky, with flavors of white peach, pineapple, honeydew melon, and lemon zest. Underlying tropical notes of papaya, kiwi, and passion fruit are seamlessly laced with toasty oak and baking spices. The wine finishes clean and lush, leaving lingering impressions of citrus, almond, and vanilla.

Did you know?

The **Bodyguard label** was conceived by the Daou brothers to reflect their dedication to producing wines that protect and elevate the natural beauty of their estate. The Chardonnay is crafted with the same attention to detail as their flagship reds, showcasing versatility and elegance in white winemaking.

Wine Pairing Ideas

- Lobster risotto with saffron and Parmesan: Enhances the wine's creamy texture and citrus notes.
- **Grilled halibut with lemon herb butter**: Matches its tropical fruit and toasty oak profile.
- Roasted chicken with thyme and garlic: Balances its rich mouthfeel with savory flavors.
- **Triple cream Brie with toasted almonds**: Complements its nutty, silky finish.



Wine Enthusiast (WE): 90 Points (2020)

Lime leaf, crumbled herb and chiseled stone aromas hit the nose in this bottling, a new project for the Daou brothers. The palate is bright in a citrus tonic flavor, with a Key lime pie element that arises as well



