



EVERY BOTTLE



TELLS A STORY

CLOS DE GAT CHARDONNAY

TECHNICAL INFORMATION



Country	Israel
Region	Judean Hills
Sub-Region	Ayalon Valley
Producer	Clos de Gat
Vintage	2016
Composition	100% Chardonnay

WINEMAKER NOTES

Clos de Gat is situated in the foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the Five Kings. In 1998 owner-winemaker Eyal Rotem who studied winemaking in Australia, began planting vines and building a winery on the land surrounding his house, thus turning a long-harbored dream into reality. An ancient "Gat" (Hebrew for wine press), pre-dating the Roman period by a thousand years, is located by the house set in the heart of the vineyards, which today cover an area of 19 hectares (47 acres).

TASTING NOTES

Elegant and complex, with hints of spice, orange blossoms and citrus fruits. On the palate it displays freshness, good acidity and a harmonious balance between fruit and oak, with a long lingering finish.

PAIRING SUGGESTIONS

Delicious with salads, fish, sea food, poultry, and white meats. Drink 2-7 years from vintage; serve at 12-14° celsius.

VINIFICATION

Traditional, the grapes are handpicked after rigorous sorting they are lightly pressed and the juice transferred for alcoholic and malolactic fermentation into french oak barrels. The wine is aged on its natural lees for 12 months, "battonage" is applied sparingly before being moved into stainless steel tanks prior to bottling unfiltered.