

TORLASCO

ITALIA



"I always know what and where to plant a great grape!"

Abbot, experimenter and expert in botanical sciences and seeds of Pontigny Abbey, **Frère Chardon** was an expert chemist; he loved farming and was especially proud of some vine with white grapes that grew the hilly terrain surrounding the Abbey: unique grapes, delicate and fruity that Chardon considered special. Every autumn delighted guests at Pontigny Abbey with a great and fresh white wine.

In the year 1890 Frère Chardon, with the look of the brilliant pioneer, ventured into the northern Italian westward in search of new botanical varieties. Before departing from his homeland of Burgundy, Chardon ordered to four friars, aides and fellow travelers, to load on his carriage ten plants of his special white grape; the abbot had a precise design in mind!

They arrived in Piedmont, in the hilly area near the Belbo river, in late winter. The eye and the experience of Chardon got excited right away to observe the extraordinary wealth of the territory just discovered: great climate, slightly sandy soil, sunny hills facing south and sloping!

A great place to experience the behavior of his special grapevine in a foreign land! In spring, Frère Chardon chose a hill to his liking, set the ground and a trellis, and began to plant 10 vines. Meanwhile a curious passing fisherman came up and said: "it takes art and knowledge to grow grapes here my dear French friend ... And most of all it takes a native vine!"

Chardon said solemnly **"I always know what and where to plant a great grape."**

The fisherman listened to the French abbot who with stately and combative manner continued: "This is just the beginning! In 2 years my friars will harvest exquisite white bunches and in 3 years from now, I will create a delicious white wine. Come back in 3 years and you can enjoy it with your fish. And with pleasure!"

Soon the area began to speak about Chardon, a visionary and a little presumptuous French abbot who thought of making a French wine in Piedmont!

Frère Chardon lived up to its commitments and after 3 years returned to his friars in Piedmont. From the first harvest an exceptional fruity white wine was born!

The fisherman had to renege on its skepticism providing fish to all present, while the friars decided to name the wine after their abbot calling it Chardonnay! Frère Chardon for its part was radiant: the new wine from Piedmont had even passed for character and softness to that created in Pontigny!

The success of the experiment and the exceptional nature of the wine aroused much astonishment in the area.

All honored Frère Chardon who became Monsieur Frère Chardon, the Chardonnay gentleman for antonomasia. Today, Torlasco Piedmont Chardonnay celebrates the figure of the eccentric scientist abbot. The label retrieves the caricature of Monsieur Frère Chardon made by a passing artist.

*"I always know what and where to plant
a great grape!"*

*Monsieur
Frère Chardon*

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CHARDONNAY



GRAPE VARIETY: Chardonnay

SOIL: Canelli and Noasca.

HARVEST PERIOD: Early September.

VINIFICATION: soft grape squeezing, controlled temperature fermentation. Refining in tank on thin lees. Filtration and bottling.

TECNICAL DATA

ALCOHOL: 12,5% VOL.

TOTAL ACIDITY: 5,5 g/l as tartaric acid

SENSORIAL PROFILE

COLOUR: light straw yellow with greenish hues.

SCENT: fruity with hints of citrus and exotic fruits.

PALATE: fresh and delicate, a very fine alcohol, acidity and savouriness balance.

SERVING TEMPERATURE: 6-8°C