

# CHARDONNAY

## — THE WORLD'S MOST POPULAR WHITE —

Chardonnay is the world's most planted white grape variety, valued for its versatility and ability to express a wide range of styles, from crisp and unoaked to rich and buttery.



### OVERVIEW

Chardonnay originated in Burgundy, France. It is now planted in nearly every wine-growing country and adapts beautifully to many climates and winemaking styles.



### ORIGIN

Burgundy, France

Chardonnay has been grown in Burgundy for centuries and is the signature grape of the region.



### GROWING REGIONS

Thrives in many wine regions worldwide, including: France (Burgundy), United States (California), Australia, Chile, Italy, New Zealand, and South Africa.



### CLIMATE PREFERENCE

Prefers a range of climates, from cool to warm. Cool climates produce crisp, elegant wines, warmer climates yield riper, fuller styles.



### SOILS

Grows well in many soil types, including limestone, clay, loam, and gravelly soils. Well-drained soils highlight freshness and minerality.



### WINE STYLE & CHARACTERISTICS

Light to full-bodied depending on style and winemaking. Aromas and flavors range from citrus, apple, and pear to tropical fruit, vanilla, butter, and toast. Known for balance and a broad style range.

### TYPICAL FLAVOR PROFILE

#### AROMAS

- Citrus (lemon, lime)
- Green Apple
- Pear
- White Peach
- Pineapple
- Melon
- White Flowers
- Hazelnut



#### FLAVORS

- Lemon
- Green Apple
- Pear
- Tropical Fruit
- Vanilla
- Butter
- Mineral
- Toast/Oak

### FOOD PAIRING SUGGESTIONS



Grilled Fish



Roasted Chicken



Creamy Pastas



Shellfish



Aged Cheeses



Vegetables



### GROWING REGIONS AROUND THE WORLD

#### NORTH AMERICA

United States  
(California)  
Canada

#### EUROPE

France (Burgundy)  
Italy

#### SOUTH AMERICA

Chile  
Argentina

#### AFRICA

South Africa

#### AUSTRALIA

Australia

#### NEW ZEALAND

New Zealand

### CHARDONNAY QUICK FACTS

|  |                 |                                                                             |
|--|-----------------|-----------------------------------------------------------------------------|
|  | Type            | White Wine Grape                                                            |
|  | Origin          | Burgundy, France                                                            |
|  | Parentage       | Chenin Blanc x Pinot Noir                                                   |
|  | Ripening Season | Early to Mid                                                                |
|  | Color           | Pale Straw to Deep Gold                                                     |
|  | Body            | Light to Full-bodied                                                        |
|  | Tannins         | None                                                                        |
|  | Acidity         | Medium to High                                                              |
|  | Aging Potential | Good to Excellent (3–15+ years)                                             |
|  | Common Styles   | Unoaked, Oaked, Stainless Steel, Malolactic Fermented, Sparkling, Fortified |
|  | Food Pairing    | Seafood, poultry, creamy pastas, salads, vegetables, soft cheeses           |

### WHY CHARDONNAY STANDS OUT

- Incredibly versatile and adaptable to many styles.
- Grown successfully in almost every wine region.
- Can be crisp and vibrant or rich and luxurious.
- A global favorite with broad appeal and endless possibilities.

