

Argot Chardonnay Le Rayon Vert Sonoma Mountain

Argot Wines

United States - California - Sonoma Mountain

"Le Rayon Vert", the phenomenon which occurs as the sun dips below the horizon, and a brilliant green flash occurs when sunlight prisms through Earth's atmosphere. Jules Verne wrote "a green which no artist could ever obtain on his palette", akin to the ethereal, green halo all truly pedigreed Chardonnays radiate from the glass.

Wafting from the glass like a freshly opened stick of Wrigley's gum. Both intense and vibrant, the full-bodied palate delivers Granny Smith apple and stone fruits; confections of custard and sticky vanilla bean; animated by bursts of spearmint and pine forest.

Specifications

Appellation	Sonoma Mountain
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	various soil type
Vinification	Direct press to barrel (60% new French Oak barrels) for fermentation by native yeasts. Ages on heavy lees for 14 months, finished in steel for 2 months.
Production	250 (9-liter cases)
Pairings	Very versatile, goes with almost everything, fish, poultry, pasta primavera, grilled vegetables, or by itself.



Reviews and News

- 2019 Argot Chardonnay Le Rayon Vert Sonoma Mountain - 93 PTS - WS
- 2019 Argot Chardonnay Le Rayon Vert Sonoma Mountain - 93 PTS - JD (2)
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