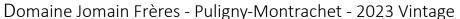
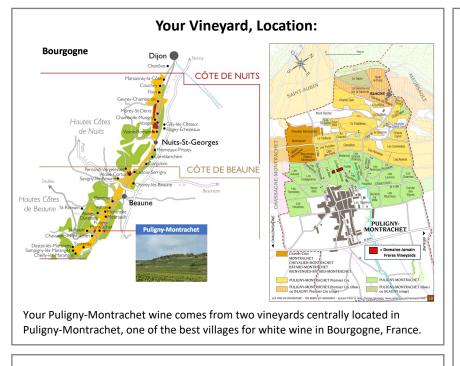
# MyWineShare - Changing how we buy, experience and learn about wine

**Technical Sheet** 







#### Your Wine:

## **Description:**

Puligny-Montrachet 100% Chardonnay.

Bright gold colour. This racy wine expresses a hint of honey, and its aromas develop with maturity. In the mouth, it is fine and elegant, slightly mineral with a good aromatic persistence. Body and bouquet blend into a subtle harmony. It combines grace with a well-defined character and a remarkable concentration.

### **Food Pairing - Examples:**









Aperitif Lobster, White Chicken Soft
other fish cheese
seafood e.g. Brie,
Camembert

## Time Plan - 2023 Vintage

**Bud Burst** Early April 2023 Late May 2023 Flowering **Grape Growing** May - Aug 2023 Harvest, Pressing Aug - Sept 2023 Sept - Oct 2023 Fermentation Aging in barrels Nov 2023 - Dec 2024 Bottling, Labeling Jan - Mar 2025 Bottle aging Mar - Oct 2025

Delivery: Nov/Dec 2025



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

#### Winery:



### Price, Terms:

1. Quantity: 6 bottles, 2023 Vintage

2. Delivery: To the local VP

3. Price: 5370 NOK in total (895,- per bottle)

4. Payment schedule:

- 100% before delivery Nov/Dec 2025.

5. In Norway, the customer can pick up the wine at the local VP as a "spesialbestilling".

Follow us on: Linked in



For more information, see: www.MyWineShare.com

Or contact: ah@MyWineShare.com

