



# CHAMONIX

## TASTING ROOM

Enjoy an introduction to Chamonix's wine portfolio!

### CHAMONIX TASTING | R80

*Sauvignon Blanc*  
*Unoaked Chardonnay*  
*Feldspar Pinot Noir*  
*Greywacke Pinotage*  
*Rouge*

### CHAMONIX RESERVE TASTING | R120

*Estate White*  
*Chardonnay*  
*Cabernet Franc Reserve*  
*Troika Reserve*

### CHAMONIX CHARDONNAY TASTING | R90

*Unoaked Chardonnay*  
*Greywacke Chardonnay*  
*Reserve Chardonnay*

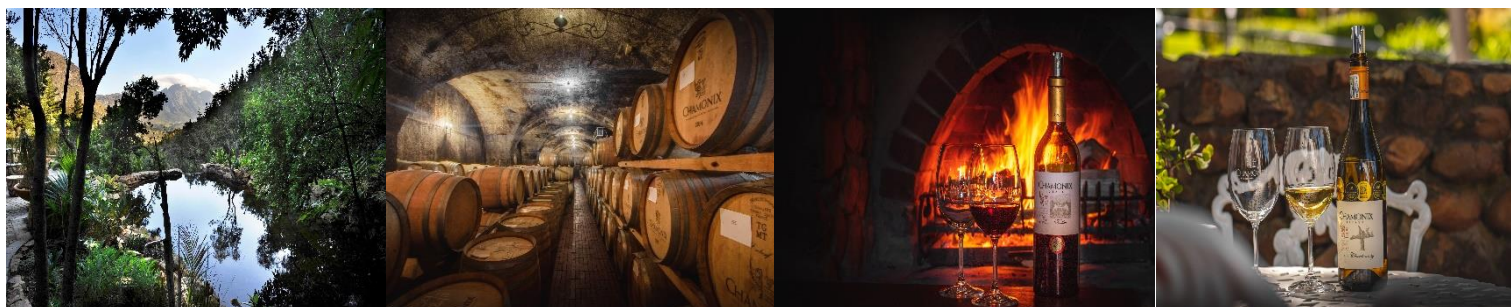
### CHAMONIX PINOT NOIR TASTING | R60

*Pinot Rosé*  
*Feldspar Pinot Noir*


### CHOCOLATE PAIRING | R170

*Feldspar Pinot Noir*  
*Greywacke Pinotage*  
*Cabernet Franc Reserve*  
*Rouge*

**Additional single tasting R30**



**Wifi : Chamonix Guest Password : Chamonix\_Guest\_2142**

	<b>Pinot Rosé</b>	R135	R40 p/g
	Pinot Noir grapes are sourced from the Stellenbosch region. Free run juice run over the skins for colour extraction. The wine is kept on the lees for 3 months up until bottling.		
	<b>Sauvignon Blanc</b>	R135	R40 p/g
	Grapes are harvested at optimal ripeness and fermented in stainless steel tanks. The wine will spend 3 months on its fine lees, after which it is fined, filtered, and bottled.		
	<b>Unoaked Chardonnay</b>	R135	R40 p/g
	Blocks are harvested at optimal ripeness. At the cellar the grapes are sorted and destemmed. Fermentation occurs in stainless steel tanks. The parcels are kept separate on the lees for 3 months till blending and bottling.		
	<b>Chardonnay</b>	R240	R70 p/g
	The grapes are whole bunch pressed. The juice is settled in stainless tanks for one day and then fermented and matured in French oak for 12 months with 20% being new oak.		
	<b>Chardonnay Reserve</b>	R440	R120 p/g
	The wine has a deep lemon colour with exquisite aroma, scents reminiscent of Stone fruit, citrus, white flowers, and oatmeal. Well-structured and minerally with flavors of lime and toasted almonds on the palate. Prime drinking begins at 3-4 years and will mature in the bottle for many years.		
	<b>Reserve white</b>	R285	R70 p/g
	The wine is a blend of 52% Sauvignon Blanc and 48% Semillon. Barrel fermented and matured for 12 months in French barriques with 25% new oak. 25% of the Semillon is fermented and matured in concrete eggs.		
	<b>Rouge</b>	R105	R30 p/g
	A blend of Cabernet Sauvignon 44%, Petit Verdot 24%, Merlot 24% & Malbec 8%. Matured for 12 months in older French barriques. 4 components are kept separate till final blending and bottling.		
	<b>Feldspar Pinot Noir</b>	R225	R60 p/g
	Elegant Pinot Noir made with handpicked grapes of which 15% are whole bunch fermented in concrete fermenters. Aged 12 months in French barriques with 10% new oak.		
	<b>Greywacke Pinotage</b>	R225	R60 p/g
	This unique style of Pinotage was influenced using Ripasso techniques. 18 months in French barriques with 10% new oak.		
	<b>Cabernet Franc</b>	R270	R70 p/g
	A pure example of this unique variety. Matured for 18 months in French, barriques with 25% new oak.		
	<b>Troika Reserve</b>	R395	R100 p/g
	This blend of Cabernet Franc 45%, Cabernet Sauvignon 38%, Petit Verdot 7% and Merlot 10%. Matured for 18 months in French barriques with 30% new oak.		
	<b>Pinot Noir Reserve</b>	R450	
	Cherry, wild red berries, toffee apple and spice on the nose. Although firm in structure and intense in flavour, textures are mellow and round, expanding, with time to extraordinary opulence and length on the palate.		