

Chardonnay Mainqué 2018



94 POINTS

Mainque is an exciting project out of the Río Negro region in Patagonia and this is the second vintage for this collaboration between Burgundy's famed Jean-Marc Roulot and Piero Incisa della Rocchetta of Bodegas Chacra. The Chardonnay was aged for 10 months; 30% in concrete eggs and 70% in french oak barrels: 15% new, 85% used from Roulot's domaine in Meursault. This absolutely delivers from the second the cork is pulled, as it releases striking aromatics of bright citrus, sliced pear, honey blossoms and wonderful saline minerality framing it all. On the palate this is beautifully textured, yet possesses remarkable definition and balance leading up to the mineral-laced finish. This is nothing short of outstanding today and should also age marvelously. Simply put, this is a thrilling bottle of Chardonnay that should not be missed.

