Chardonnay Mind Map - WSET Level 2

Chablis

village appellation
cool climate frost is a concern - malolactic conversion (butter, cream); lees ageing (biscuit, bread)
- high acid, mostly unoaked
apple, lemon, wet stones

Grand Cru + Premier Cru = **best:** situated on south/ south east hillsides which provides gr8 drainage + aspect for ripening. The wines have more concentration/ complexity and may be oaked

New Zealand

Marlborough (cool) sea breezes, lots of rain
very good quality wines - lemon, peach + melon
high acidity and subtle oak flavours
Hawke's Bay (moderate) most widely planted grape here - full-bodied wines, high acidity, pronouncd stone fruit

Chile

Casablanca Valley
sea breezes + morning fogs makes refreshing wines with lemon, peach, and varying levels of oak

inexpensive/ high-volume

Pays d'Oc IGP in Longuedoc-Roussillon, FR
South Eastern Australia sometimes blended with Semillon
Western Cape, South Africa
Central Valley, CA

US

California:
Carneros - morning fogs, San Pablo Bay
Sonoma - Pacific seabreezes
Napa Valley - full-bodied, pronounced tropical-fruit, vanilla + spice from oak
Santa Barbara County - cooling breezes - styles vary from similar to **Côte de Beaune** to pronounced tropical fruit w high alcohol

Oregon: moderate climate makes wines with refreshingly high acidity, flavours range from lemon to melon

South Africa

Walker Bay - very good quality from strong sea breezes from south very good-auality with high acidity , peach, pineapple and oak

Chardonnay

Versatile: range of climates
cooling influences in warm climates help slow ripening
- med-high acid, green fruit to stone fruit to tropical fruit

Winemaking + Maturation
- warm climates: can add acid to balance body + high alcohol
- cool climates: malolactic conversion softens acidity and adds notes of butter+ cream
- Lees contact: adds body + flavours of bread + biscuit
- Oak barrel fermentation or maturation - adds body + flavours of smoke, vanilla, coconut. Staves or chips may be used

France

Côte de Beaune

moderate climate as it's in the north (but all of this is south of Chablis)
- peach, melon flavours, oak + lees
- **Meursault + Puligny-Montrachet** are famous villages for making outstanding wines - complex by fermenting and/or maturing in oak barrels and ageing on lees. Can develop tertiary aromas of hazelnut + mushroom after decades in bottle

Burgundy

- **Bourgogne AOC** - regional appellation
- **Village appellation** such as **Meursault, Pouilly-Fuissé**
- **Premier Cru** - can use the name of the premier cru alongside the name of the village as long as it's just from 1 premier cru. If a blend, from many 1er Cru it only says 'Premier Cru'
- each **Grand Cru** is its own appellation

Mâconnais

- warm climate due to its location in southern Burgundy - it's below the Côte d'Or
- **Mâcon** - fruity, mostly unoaked.
- Find simple flavours of lemon, peach, melon
- higher quality wines in **Pouilly-Fuissé** on steep, sun-trapped slopes - stone fruits, tropical fruits and usu oak

Australia

Adelaide Hills - cooled by altitude
Yarra Valley- ocean currents from the south provide long growing season
- ripe peach, sometimes pineapple, banana, med-high acidity and carefully balanced by oak

Margaret River in Western Australia - warm with cooling sea breezes, consistently high quality
- Med-full body, ripe peach and pineapple

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