

Title:

Chardonnay - an eminent white wine

Word Count:

423

Summary:

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Keywords:

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Article Body:

The Chardonnay grape is an eminent white wine growing all around the world. This is the most popular white wine. The taste and flavours of Chardonnay are depending upon the origin location and processing methods. It yields a variety of flavours and styles. It is the major grape type in Champagne along with Pinot Noir. Due to its versatile flavours and styles, it expanded like a bush fire in Europe and in other parts of the world such as California, Australia and New Zealand.

As the wine makers paid attention in Chardonnay, it grew well in Chile and South Africa. As it is non-aromatic type, it is compatible with oak. French and American Chardonnay are the richest and complex whites. Although it has fatigue, but its wonderful flavours, richness will keep it popular for a long time.

The original recognition of Chardonnay comes from its boom in the Burgundy and Champagne area of France. Although it is labelled that White Burgundy is made from a less known grape Aligote, but the fact is White Burgundy can't be prepared without Chardonnay grape.

Chardonnay grapes are green-skinned and very thin skinned. According to the genetic science, it is the resultant of cross between Pinot and the Croatian Gouais Blanc grape. Although these two species are extinct, but Chardonnay is still popular.

Chardonnay grapes are generally fermented and aged in oak barrels, which yields

the vanilla flavours in the wines. Chardonnay can also be fermented and aged in bottles, but it will not age as long as red wines.

As the Chardonnay wines are generally considered chilled, it clicks very well with chicken preparations and dishes with a lots of butter or cheeses. Chardonnay wines usually have less acid so it can match with seafood.

In America it is made by the malolactic fermentation with some oak. If it is fermented without oak, a soft wine will be produced with some mineral flavours. If it is aged with oak then the resultant wines will have caramel, vanilla and butter flavours with a blend of Smokey aroma.

Chardonnay is also used to make Champagne; the example of 100% Chardonnay Champagne is Blanc de Blanc. Furthermore, Chardonnay can be used to make some sparkling wines.

Chardonnay is now eighth-ranked in world chart of grape cultivation with estimated planting areas of 140,000 hectares. It is planted mostly in Australia, Italy, France and America. Its popularity has caused a repercussion from some wine lovers, who do not like any wine but Chardonnay. This causes the monopoly of Chardonnay in the wine market.