

An Introduction To Chardonnay

Chardonnay grape is the most popular type of white wine, found all over the world. The flavor, taste, and aroma of it will though, depending on where it was made and what processing methods were used. Chardonnay has a variety of different styles and flavors, and remains a major type of grape. As a result of it's popularity, this fine wine spread throughout Europe and other locations of the world such as Australia and California.

As more and more wine makers discovered Chardonnay, the fine wine began to grow quite well in South Africa and other areas as well. With it being a non aroma type wine, oak seems to work very well with it. The richest and most complex are American and French Chardonnay, which are also among the most preferred white wines. Even though it does suffer from fatigue, the flavor and richness of this wine will keep it loved by many for years to come.

Chardonnay originated from the Burgundy and Champagne area of France. Although white Burgundy is a popular wine that is prepared with Aligote, a lesser known grape, the fact remains that white Burgundy can't be made without the use of Chardonnay grape. What this goes to show, is that Chardonnay grapes have more than a few uses.

In appearance, Chardonnay grapes are green in color with thin skins. The grape is a result of the Pinot and Croatian Blanc grape, which are extinct to this day. Chardonnay on the other hand is still popular, fermented and aged using oak barrels that help to bring out the vanilla flavor the wine is well known for. It can also be aged and fermented using bottles, although it won't age quite as much as red wine.

Almost all Chardonnay wines are considered to be chilled, making them work extremely well with dishes that contain butter and cheeses. The wines also have less acid content as well, which makes them work well with seafood as well. There are a lot of food that you can pair Chardonnay with, which is what makes it so popular. A lot of fine restaurants serve it as well, especially Italian and seafood restaurants.

The Chardonnay grape can also be used in making Champagne and other types of sparkling wines. Although Chardonnay wine is the most popular use, there are several other uses for the grape that lead to some truly fine wines. Oak is often times used with the wine as well, which provides it with some great flavors as it ages. Although it can be a bit on the expensive side, it still remains one of the most preferred types of wine. You can find it at any wine or alcohol store - making it a great addition to your wine or drink collection.

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