



Costa Lazaridi Chardonnay Experimental 2018

(90)

(Chardonnay from Haritomeni -means Charming in Greek- vineyard, 300 m of altitude, northern exposure, clay soils, 50 hl/ha. Spontaneous fermented, No sulphur added, 3 months in second use oak. Just 460 bottles produced).

This is the first nothing 'added - nothing taken' effort of Costa Lazaridi with a very promising result. Lemon coloured. Intense tropical scented nose, papaya and melon along buttery notes. Touch of spices and herbs. Oily and creamy on palate, with moderate alcohol under 13% although it gives a fuller bodied impression. Ripe, round and very pleasant with balancing acidity and intense red apple flavoured finish.

Producer
Costa Lazaridi

Region

- Northern Greece

Color / Type

- 'Natural'

Variety
Chardonnay

Vintage

- 2018

Date Tasted
Dec 2018

When to Drink
2018-2020

Average Price

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Links

[1] <https://www.karakasis.mw/policy>