

mō zāik CHARDONNAY

tasting notes

Smooth and balanced, this Chardonnay leads with aromas of green apple and pear. Pineapple, white peach and citrus flavors follow with subtle oak notes and a nuance of vanilla.

winemaking notes

Mozaik Chardonnay is aged 25% on new French oak for 12 months, for a tasteful nuance of vanilla and a medium body.

pairing notes

Our Chardonnay pairs well with creamy soups, shellfish, fatty fish like salmon and tuna, pasta dishes (particularly with a cream sauce) and lighter chicken dishes.



mozaikwines.com

The wines of mō zāik bring to life the art of winemaking, deliciously and uniquely expressing their origin with a rich mosaic of flavors, textures and aromas.



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