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"Nuits Blanches au Bouge" Chardonnay

Santa Maria Valley, California

92<sub>points</sub> VINCUS

"Beautifully layered and silky on the palate, the 2012 is all about nuance. Yellow orchard fruit, chamomile, lemon oil and flowers are all nicely shaped by 18 months in French oak. Lightly honeyed notes wrap around the expressive, inviting finish."

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