



Clos Du Val 2006 Chardonnay



April - June 2008

The 2006 Chardonnay was barrel fermented and spent ten months in French oak, 20% new. It opens with soft oak before flavors of oak, mineral, lemon and apple which finish long and broad. Well put together.

CLOS DU VAL

4330 SILVERADO TRAIL | PO BOX 4350 | NAPA, CA 94559

T - 707.261.5200 | www.closduval.com | F - 707.252.6125