

# 93 POINTS

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## Morgan Double L Chardonnay 2020

"You may have read previously of my preference for partial malolactic fermentation in Chardonnay, and while that's a general way that I bend, if the fruit is picked at the right time "full malo" can work just fine, serving to tame the acid without going into the butter/greasy zone. Such is the case here, with **rich lemon creme and tropical notes riding a creamy texture that finishes crisp with a mix of moderate oak toast and lemon zest. Morgan keeps turning out the hits.**"



[www.regalwine.com](http://www.regalwine.com)

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