

# 94 POINTS WINE ENTHUSIAST

Le Cadeau

Chardonnay 2021

“Resting in neutral French oak for 14 months, with five extra months in stainless steel, is a winning combination. **The resulting wine is light on its feet, with tingly acidity and a crisp mouthfeel.** The estate wine is filled to the brim with aromas and **flavors of Cara Cara oranges, lemons, wet rocks, toasted filberts and butter.**”

EDITORS' CHOICE



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