



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

The Chardonnay is a brilliant wine with golden tones and medium density. It's a frank wine with elegant aromatic quality. Aromas of apple, pears and white flowers. Smooth wood with vanilla and spices are also present. It has a soft and enveloping finish on the palate. It is bone dry and balanced with a long finish. Ideal pairing with mature cheeses, grilled seafood, baked fish, smoked salmon, baked turkey, among others.

GRAPE
VARIETY

100%
CHARDONNAY.

RECOMMENDED
SERVING
TEMPERATURE

12 °C.

WINEMAKING

9 months in
new medium
toasted French
oak barriques.

PAIRING

Mature cheeses,
pastas, grilled seafood,
baked fish, smoked
salmon, baked turkey,
among others.

CELLARING

3 years.

ALCOHOL

12.6%

TASTING NOTES

A brilliant wine with
golden tones and
medium density.

BOUQUET

It's a frank wine with
elegant aromatic quality.
Aromas of apple, pears
and white flowers.
Smooth wood with vanilla
and spices are also
present. A very aromatic
and high-quality wine.

PALATE

It has a soft and
enveloping finish on
the palate. It is bone
dry and balanced
with a long finish.

VINEYARD

Guadalupe and
Ojos Negros.



AWARDS

GOLD MEDAL
2024 - CHALLENGE
INTERNATIONAL
DU VIN

BRONZE MEDAL
2024 - INTERNATIONAL
WINE & SPIRIT
COMPETITION



DRINK RESPONSIBLY.



www.montexanic.com.mx



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