

JAMES SUCKLING.COM

BEZEL

Chardonnay 2023

91 Points

Generous aromas of lemon confit, grilled pineapple, toasted nuts and brioche. The palate is medium- to full-bodied with bright acidity and a creamy texture, giving flavors of grapefruit, lime curd and salted popcorn. Nice freshness from blocking some malolactic fermentation.

March 13, 2025
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