

Data sheet →

Chardonnay Schüttenberg 2009



Available in
750ml / 1500ml

SITE & SOIL At 278 metres above sea level, the Schüttenberg is the highest elevation in the Arbesthaler Hügelland (Arbesthal hill country), with slopes that run toward the south and the west. The very warm, south-facing vineyards are naturally planted with red wine varieties. The west-facing portion, though, which is surrounded by woodlands, provides the ideal conditions for white wine. Here there is more of a limestone topsoil, with morning and evening temperatures that are cooler than in the rest of the vineyard. Here our 1.2 hectares of Chardonnay can ripen until late in the autumn, without ever yielding 'fat' wines.

GRAPE VARIETY Chardonnay

VINTAGE 2009 A vintage of extremes – and with a sensational result. True, the volume is very small, but the quality of the 2009s is splendid. If you can still find any, by all means get them while you can. A major motion picture!

DESCRIPTION An authoritative and complex example of the Pinot family, one that does not spare the opulence – although at the same time its salty minerality and tightly woven texture provides distinctive elegance. A wine that has a long life ahead of it, one that will continue to unfold new layers of complexity.



91-93 Points 91 Points

> **HARVEST** selection by hand,
beginning of October

> **FERMENTATION** spontaneous, in 500L
French oak casks at 20-25°C, followed
by partially malolactic fermentation

> **ÉLEVAGE** 11 months in 500L casks on
the fine lees

> **ALCOHOL** 13.4% vol

> **ACIDITY** 6.5 g/l

> **RESIDUAL SUGAR** 1.7 g/l

> **FOOD PAIRING** THE special wine for
fish dishes. A marvellous partner to a
wide variety, from delicate arctic char
to deep-sea fish in powerful sauces.
Also for crustaceans and pasta with
white truffles.

> **SERVING TEMPERATURE**
12°C

> **MATURITY**
2010 - 2019