

Data sheet →

Chardonnay Schüttenberg 2013



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 limestony 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 2013 A splendid vintage with a hot summer and a radically cold late autumn. The wines show concentrated fruit supported by a subtle freshness. Great aging potential. Ideal drinking window between eight and fifteen years of age.

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.

- > **HARVEST** selection by hand, end of September
- > **FERMENTATION** spontaneous, in 500L French oak casks at 20-25°C, followed by malolactic fermentation
- > **ÉLEVAGE** 11 months in 500L casks on the full lees
- > **ALCOHOL** 13.5% vol
- > **ACIDITY** 6.4 g/l
- > **RESIDUAL SUGAR** 1.8 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** 2014 - 2023



93 Points



93 Points



16,5 Points