

Data sheet →

# Chardonnay 2018



Available in  
375ml / 750ml

**SITE & SOIL** gravelly and loamy topsoil with limestone-rich underpinnings

**GRAPE VARIETY** Chardonnay

**VINTAGE 2018** One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

**DESCRIPTION** A wine with many faces. In the nose initially characterised by tropical fruits and even cinnamon, and thus one would expect great opulence on the palate. But no, the wine is very fresh, even fruity but precise, to ultimately end in a very aromatic finish.



3 Stars



91 Points

> **HARVEST** hand harvested from mid September to the beginning of October

> **FERMENTATION** cooled fermentation in stainless steel at 18–20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.1 % vol

> **ACIDITY** 6.1 g/l

> **RESIDUAL SUGAR** 2.4 g/l

> **FOOD PAIRING** The perfect accompaniment for pasta with vegetable, mushroom or truffle filling. Quite nice with fried fish or with a main course like Tafelspitz.

> **SERVING TEMPERATURE**  
10–12°C