

Data sheet →

Chardonnay 2019



Available in
375ml / 750ml

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

GRAPE VARIETY Chardonnay

VINTAGE 2019 A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance!

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.



90 Points

- > **HARVEST** hand harvested from end August to the beginning September
- > **FERMENTATION** cooled fermentation in stainless steel at 18–20°C
- > **ÉLEVAGE** in steel tank on the fine lees
- > **ALCOHOL** 13.3 % vol
- > **ACIDITY** 6.5 g/l
- > **RESIDUAL SUGAR** 2.2 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