

Data sheet →

Chardonnay 2017



Available in
375ml / 750ml.

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

GRAPE VARIETY Chardonnay

VINTAGE 2017 A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

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

> **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** 6.6 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