

Data sheet →

Chardonnay Schüttenberg 2011



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 2011 A powerful vintage, one of the very best in the last two decades. 2011 is an ideal vintage for cellaring. The wines can certainly mature for thirty years, and should not be approached until they are ten years old.

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, beginning of October

> **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** 13.8% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 1.1 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**
2012 - 2021



93 Points



3 Stars



91 Points