

Data sheet →

Chardonnay 2020



Available in
375ml / 750ml

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

GRAPE VARIETY Chardonnay

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

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.

> **HARVEST** hand harvested from beginning to mid of 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** 1,3 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