

## VDP.GUTSWEIN

### 2022 Chardonnay & Weißburgunder trocken



No. 190

Chardonnay & Pinot Blanc thrive particularly well on our chalky soils. The two grape varieties are partners for our elegant Burgundy cuvée. It consists of 70% Chardonnay and 30% Pinot Blanc.

**WINE** Juicy yellow stone fruit, fine spiciness, moderate acidity, a versatile accompaniment to fish and white meat. A wine for many drinking occasions.

**VINIFICATION** After the harvest, the grapes are carefully processed. Maturation mainly in stainless steel and partly in older wooden barrels.

**STORABILITY** 3-5 years

**FOOD RECOMMENDATION** Fried or grilled fish, Mediterranean cuisine, aromatic vegetable dishes and Asian cuisine, great aperitif wine

**DRINKING TEMPERATURE** 10 °C

**ANALYSIS** Alc 13,0 %vol, Acidity 5,5 g/l, Residual Sugar 3,5 g/l



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