

VDP.GUTSWEIN

2024 Chardonnay & Weißburgunder

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% Weißer Burgunder.



WINE yellow juicy stone fruit, fine spiciness, moderate acidity structure, a versatile food companion for fish and white meat. A wine for many drinking occasions

VINIFICATION Selective hand-picking. After gentle pressing, the wine is matured in 80% barriques and half-barrels and 20% stainless steel. Spontaneous fermentation and extended ageing on the lees.

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 12,5 %vol, Acidity 5,9 g/l, Residual Sugar 4,4 g/l



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