



fact sheet

Chardonnay AUS RHODT trocken

vintage: 2021

variety: Chardonnay

classification: village wine

origin: single vineyard from Rosengarten und Schlossberg situated in Rhodt with sandstone and clay

processing: hand-picked, spontaneous fermented, yeast matured for 11 months in french oak

foodmatching: mediterane dishes, seafood

recommended temperatur: 14°C

analyse: 0,5 g/l Sugar, 6,7 g/l Acidity, 13,0 % Alcohol

wine description: yellow ripe fruit, delicate toasty aromas, melting and density, fine balance of acidity

STEFAN MEYER 