



fact sheet

Chardonnay & Weißer Burgunder LÖSS trocken

vintage: 2022

variety: Chardonnay & Pinot Blanc

classification: organic estate wine

origin: vineyards in Rhodt characterized by loess

processing: partly spontaneously fermented in stainless steel

foodmatching: Starters and light fish dishes

recommended temperatur: 12°C

analyse: 4,5 g/l Sugar:5,6 g/l Acidity, 12,5 % Alcohol

wine description: Light, playful style with scent of various pome fruit

pome fruit (apple & pear), juicy acidity on the palate

STEFAN MEYER

