



CHARDONNAY TROCKENBEERENAUSLESE 2010

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 198,9 g/l
ACIDITY: 11,6 g/l

TYPE OF GRAPE:

Chardonnay

VINIFICATION:

Fermented 24 month in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:

Exciting and complex, mandarin, lemon peel, cocoa beans, coconut, very piquant, pithy sour, great substance.

OUR RECOMMENDATIONS FOR THIS WINE:

cardinal cuts, apricot dumplings, goose liver terrine with brioche and fleur de sel