



CHARDONNAY 2010

Its homeland:

Gravel, sand and light soils rich in humus
50% new and 50% used Barrique barrels for six months

Its character:

The refreshing playful

Its style:

Light yellow gold
Intensive, ripe tropical fruits on the nose, honey, subtle aromas
of vanilla, smoky
On the palate very juicy, fruity and tightly knit with a fresh vivid
acidity, do not serve too cold

Its companions:

Chicken, roast veal, Asian cuisine like spring rolls or wok
dishes, cream cheese, sliced cheese like Tilsiter, Edamer or
young Gouda

Its time:

2011 - 2015

Its values:

Alcohol: 12.5% vol
Acidity: 9.1 g/l
Residual sugar: 1 g/l