

WEINGUT
BISCHEL



2019 CHARDONNAY RÉSERVE

Vineyard

The grapes come from two terraced Chardonnay vineyards in the middle and lower part of the vineyard site Gau-Algesheim St. Laurenti Chapel. Lime marl and gravel characterise the soil there. Exposure: south-facing slope. The summer heat accumulates in the lower part of the site, allowing the Chardonnay grapes to develop their full strength and ripen to a golden yellow. The upper, chalky part preserves the finesse, the grapes get less water there, remain small-berried and taste very mineral.

Vinification

The very late harvest of the highly ripe grapes is done by hand. To preserve the phenols and promote elegance, the grapes are whole cluster pressed for several hours. After pressing, the unfermented juice ferments with natural yeasts in French 500 litre oak barrels and in barriques. After 12 months of yeast storage, the wine is bottled in the summer.

Tasting notes

Aroma of melons, roasted nuts and stewed apples, followed by discreet wood. Dense fruit and honey on the palate, this Chardonnay impresses with excellent persistence. Lots of depth and structure. The polished acidity keeps it in balance and supports the velvety creaminess.

Analysis

alcohol: 13.5 % vol.; Residual sugar: 0.3 g/l; Acidity: 7.4 g/l