



## 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