

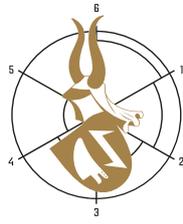
## BATTENFELD SPANIER

### VDP.ORTSWEIN MÖLSHEIM CHARDONNAY 2023

97/100

Slightly flinty nose, on the palate the wine has coffee and caramel with a surprising component alongside classic aromas and fine wood. Wonderful texture, slightly oily and structured from start to finish by great acidity.

BERLINER CHARDONNAY TROPHY



## BATTENFELD SPANIER



VDP.ORTSWEIN

### MÖLSHEIM CHARDONNAY 2023

#### ORIGIN

The Molsheim Chardonnay comes from the Zellertal valley.

Almost 10 years ago we grafted this vineyard with Chardonnay clones from Burgundy so that the Chardonnay benefits greatly from the in the meantime almost 40-year-old rootstock.

Like all our Burgundy varieties, the Chardonnay grows on calcareous soils with a high lime marl and shell limestone content and is sheltered on a slope.

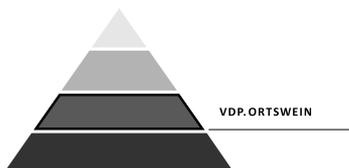
#### VINIFICATION

The grapes are harvested and selected by hand and fermented spontaneously in first- and second-use tonneaux. The Chardonnay then matures on full the lees in tonneaux until summer, before being transferred to stainless steel tanks to rest on the fine lees.

#### TASTE

It shines in the glass with a rich straw yellow colour and smells of dried flowers, pome fruit, green hazelnuts and fresh herbs. On the palate, it combines its compact structure with dense extract and dancing freshness. It builds up good pressure on the palate and is multi-layered, complex and extremely long.

With its subtle smoky aroma it is a formidable accompaniment to a classic surf and turf (grilled beef fillet and scampi) and of course delicious with fried fish and shellfish.



CAPACITY  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
6,4 G/L

CLOSURE  
CORK

SWEETNESS  
0,6 G/L

GRAPE VARIETY  
CHARDONNAY

CONTAINER SIZE  
TONNEAUX

BIO  
✓