BATTENFELD SPANIER

VDP.ORTSWEIN
MÖLSHEIM CHARDONNAY
2024

94/100
Tension and minerally, with stony purity and fruit generosity. Amalfi lemons, oatmeal, citrus and apple blossoms on the nose. The palate is taut and refined, with a lovely mid-palate and a long, minerally finish. A village-level wine fermented in 500-liter puncheons, 30% new. Ryan Montgomery
JAMES SUCKLING

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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MÖLSHEIM CHARDONNAY 2024

ORIGIN

The Mölsheim 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.

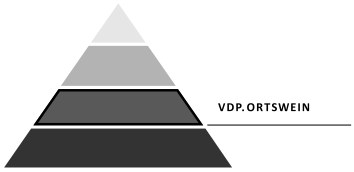
VINIFICATION

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	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	5,7 G/L	0,6 G/L

GRAPE VARIETY	CONTAINER SIZE	BIO
CHARDONNAY	TONNEAUX	✓