KÜHLING-GILLOT

VDP.GUTSWEIN

CHARDONNAY RÉSERVE

2025

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

KÜHLING-GILLOT



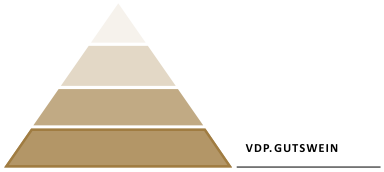
VDP.GUTSWEIN

CHARDONNAY RÉSERVE
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WINE
The Chardonnay Réserve is a selection from vines at least 20 years old from the Laubenheim district, known for its limestone and clay. On these fertile soils, the grapes achieve ideal ripeness that presents itself as a fine spice and delicate acidity.

VINIFICATION
The must is fermented spontaneously in three-year-old tonneaux and then matures on the fine yeast until May, before it is bottled. This way, the wine retains its distinctive freshness, delicately framed by subtle wood notes.

TASTE
To rich hues in the glass, the nose opens with the smoky reveal of reduction. Given space to develop, the wine unfurls a range of yellow fruit, initially shy, and redolent of apple, quince, corn as well as salted popcorn. A subtle barrel influence kicks off the aromatics, soon marked with fresh tobacco and mild culinary herbs.
Upon first sip, the wine glides silkily across the palate, flanked by beautifully integrated oak. The filigreed texture and fine creaminess are a pure sensory delight, and promise considerable development for many years to come. Like a talented actor, the Chardonnay Réserve presents a different face when matched with different dishes. It harmonizes just as beautifully with grilled or roasted fish and seafood as a classic oven-baked poulet rôti with lemon and thyme.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	6,0 G/L	3,0 G/L

GRAPE VARIETY	BIO
CHARDONNAY	✓