



KÜHLING-GILLOT

VDP.GUTSWEIN
CHARDONNAY RÉSERVE
2022



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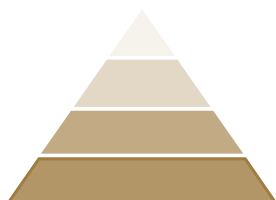


The Chardonnay Réserve is a selection from vines at least 20 years old from the Laubenheim district, known for its limestone and loess. On these fertile soils, the grapes achieve ideal ripeness that presents itself as a fine spice and delicate acidity.

Using the same loving care that is lavished on village-level VDP.Ortsweine, the grapes are hand harvested and then fermented in three- to five-year-old used tonneaux. The wine matures on the fine lees into May before bottling.

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 roti with lemon and thyme.



VDP.GUTSWEIN

CAPACITY
0,75 L

ALCOHOL
13,0 % VOL.

ACIDITY
6,2 G/L

CLOSURE
STELVIN

SWEETNESS
0,5 G/L

GRAPE VARIETY
CHARDONNAY

CONTAINER SIZE
3-5 YEAR OLD
TONNEAUX

BIO
✓