



KÜHLING-GILLOT

VDP.GUTSWEIN  
CHARDONNAY RÉSERVE  
2020

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## CHARDONNAY RÉSERVE 2020

CAPACITY  
0,75 L

CLOSURE  
STELVIN

ALCOHOL  
12,5 % VOL.

SWEETNESS  
1,7 G/L

ACIDITY  
5,4 G/L

MATURATION  
3-5 YEARS IN OLD  
TONNEAUX



Chardonnay - the epitome of great classic wines from Burgundy. In the meantime, this noble grape variety has been part of our grape variety list for more than 30 years. The grapes for this wine grow on the chalky soils of the Mainz basin and the Oppenheim district. The warm subsoil with the fertile loess layer (originating from the ice age) forms the ideal soil formation for this, because it underlines the fineness and delicate nature of these wines.

Fermented and aged in used French tonneaux (500l volume), this wine matures on the fine lees until the end of May of the following year. This only short time in barrel allows the wine to retain its freshness, coupled with the delicate use of fine woods.

Greatly balanced, with depth and expression, this wine defines itself as an excellent food companion - a tasty combination especially with fish and seafood.



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