

Chardonnay PREMIUM 2006

Variety:	Chardonnay
Growing Region	Thermal Region, Lower Austria
Age of the vines::	21 years
Vineyard Parcel:	Kerscheln
Yield:	35 hl
Soil type:	Sandy loam
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand-picked
Must reading:	22 KMW
Fermentation:	500-liter French barrels
Malolactic:	In a barrel
Maturation:	In new 500-liter French barrels
Alcohol:	13 Vol. %
Acidity:	6.3 g/l
Residual sugar:	1.7 g/l
Drinking temperature:	15 ° C (59 ° F)
Optimal drinking period:	2-10 years
Overall impression:	Yellow-gold; full-bodied and robust; orange-vanilla bouquet
Culinary Tip:	Pair this wine with blue cheeses and flavorful hard cheese; a great accompaniment to lamb stews and fish dishes with savory sauces.
Christian Fischer says:	Chardonnay PREMIUM is only available in select vintages and in limited quantities, since it is only produced in years when growing conditions are absolutely ideal. Our exemplars are the stellar wines of Burgundy. It should be mentioned that this wine keeps from 8 to 10 years!