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Chardonnay Brut 2013

Flaschenvergorener Sekt

Chardonnay Brut 2013

Bottle fermented sparkling wine



Grape variety:	**Chardonnay**
Vintage:	2013
Awards:	**93 FALSTAFF points**
Alcohol content:	13.0%vol
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	5 months in traditional, large, wooden oak casks, followed by traditional bottle fermentation
Drinking maturity:	5 years and longer
Bottle closure:	champagne cork with agraffe
Categorisation:	**Flaschenvergorener Sekt (Bottle fermented sparkling wine)**
Wine-growing area:	Leutschach a.d.W.
Wine-growing region:	**Southern Styria**
Description of the wine:	delicate Mousseux; extended aroma spectrum; smells of grapefruit and brioche; masculine perlage; soft notes of roasted hazelnut and biscuit notes; solid body, long finish
Food recommendation:	canapés, different kinds of appetizers, scallop, crayfish, lobster (soup), sushi, salmon, grilled fish, sorbets, fruit tarts

Categorisation: Our "Chardonnay Brut" is a **sparkling wine made of „Leutschacher Chardonnay" grapes – „Méthode traditionelle".**

Wine-growing area: The grapes used for Chardonnay Brut **grow in various vineyards** within our home village.

Climate: The climate in Leutschach is characterised by moderate rainfall, it is**warm and mostly free of fog.** The climatic conditions in this area are also influenced by cold, sloping winds from the western Koralpe Mountains, causing cool nights. These cool nights effect high temperature differences between day and night and this fact encourages fruity wine varieties.

Soil: Leutschach is located within the southwestern Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as **"Leutschacher Schlier".** It consists of chalky fine-sandy, mostly green-greyish**marl clay** or argillaceous schist with deposits of sand. These chalky marl soils are called "Opok".

Sekt aus Leutschacher Chardonnay Trauben – „Méthode traditionelle", feines Mousseux.

Sparkling wine made of „Leutschacher Chardonnay" grapes – „Méthode traditionelle", delicate Mousseux.

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