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Chardonnay Brut 2015

Flaschenvergorener Sekt

Chardonnay Brut 2015

Bottle fermented sparkling wine



Grape variety:	**Chardonnay**
Vintage:	2015
Awards:	**93 FALSTAFF points**
Alcohol content:	13%vol
Residual suggar:	0.2g/l
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:	Light yellowgreen; Scents of apple peels and of pear peels, underlined by a hint of ripe apricot flavours; on the plapte a chalky texture, tight and extremely straight; deep citrius aromas of buddha fingers; brillante moussex, nearly silky
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", zero dosage.**

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", brillantes Mousseux

Sparkling wine made of "Leutschacher Chardonnay" grapes – "Méthode traditionelle", brillante mousseux.

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