

BLANC DE BLANCS 2019

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| Varietal: | Chardonnay |
| Cellar | |
| Malolactic Fermentation: | yes |
| Whole Grape Pressing: | yes |
| Fermentation: | spontaneous bottle |
| Second Fermentation: | Sugar Type: must Yeast Type: selected yeast |
| Disgorgement: | warm Storage Time: 36 months |
| Sulfur Added: | yes 30 mg |
| Maturing: | bottle |



Data

Wine Type: Sparkling wine | white | brut

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

