



PETER MIT CHRISTOPH  
**MUENZENRIEDER**

## Weingut PMC Muenzenrieder

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## CHARDONNAY CLASSIC 2024

### Characteristic:



Bright, light golden yellow with green reflections; on the nose herbal spice with hints of honeydew melon, ripe pear, and a touch of toasted aromas; on the palate juicy and spicy with delicate fruit, elegant creaminess, and fresh acidity, finishing with a pleasant structure.

### Vinification:

Selective harvesting, with a 6-hour skin contact. Gentle low-pressure pressing. Temperature-controlled fermentation in stainless steel tanks. 75% matures on the fine lees in stainless steel without bâtonnage, 25% on the fine lees in used barriques with bâtonnage. After 6 months of aging, the wine is blended, filtered, and sterile bottled.

### Soil:

The grapes grow in different single vineyards. From dry, barren to moderately moist soils.

### Goes well with:

Seafood, cream soups, white meat

### Packaging: Glasbottle with Screwcap

Package	Content	Weight	Dimensions	EAN
Bottle	750ml	1,17kg	H : 300mm Ø : 82mm	9120039001029
Cardboard box	6 bottles	7,37 kg	170 x 310 x 255mm	9120039005027

Grapevariety

Alcohol

Servingtemperature

Typ of wine

**Chardonnay**

**13,5% vol.**

**16 - 18°C**

**Qualitätswein dry**

Excerpt of our best awardings for the whole winery

