

HU MADAME - 2016 CHARDONNAY SEKT BRUT NATURE

11,0 % vol. ALC | 1,0 g/L RS | 7,4 g/L ACIDITY

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CLASSIFICATION	Fräulein Hu
GRAPE VARIETY	Chardonnay
VINEYARD SITE	Osthofener Goldberg
GROUND DESCRIPTION	Loess Clay
CRAFT	30% fermented in used Barriques. Méthode traditionnelle and maturing 24 months with the yeast.
TASTING	<p>Fräulein HU is coming of age: HU Madame is our first sparkling wine from méthode traditionnelle.</p> <p>Fine nose of apple and stone fruit paired with light brioche and yeast.</p> <p>In the mouth shows an elegant but also intense Perlage.</p> <p>A lot of pressure is on the palate with a great minerality and length.</p> <p>Enchanté!</p>

