

WEINGUT HAUCK | tasting note

Vintage	2015				
Wine	CHARDONNAY & SAUVIGNON BLANC				
Quality level	QUALITY WINE				
Sweetness level	DRY				
Region	Rheinhessen				
Alcohol	14,0 %	Residual sugar	3,0 g/l	Acidity	7,3 g/l
Bottle closure	screw cap				

vineyards

Aspect	South, South west				
Soil	Clayey loam, limestone				
Vinification	Cold maceration over 24 hours. Fermentation in French oak barrels (225l). On the lees in barrels for about 6 months.				

Note: The cool climate with warm summer days and cool nights enables an optimal development of aromas particularly in the grape skins. Using a slow, relatively cool fermentation process, a small amount of carbon dioxide (CO₂) remains in the wine.

Tasting note

This unique blend of Chardonnay and Sauvignon Blanc is a full-bodied, powerful and rich wine. The bouquet shows oak spiciness but is dominated by aromas of melon, lilac, and nectarine. On the palate, this wine is smooth, well structured and has a great vibrancy thanks to its lively acidity and great concentration. Long finish with a lovely spiciness. Drink now or cellar for 5 more years.

Drinking temperature	10-12° C				
Food pairing	Great with a lot of dishes such as smoked fish, pies, buttery roast chicken, mushrooms, cauliflower purée, buttery or creamy sauces..				