



HERIBERT BAYER



## Chardonnay EX·QUI·SIT

|                             |                          |
|-----------------------------|--------------------------|
| <i>Vintage:</i>             | 2019                     |
| <i>Grape Variety:</i>       | 100% Chardonnay          |
| <i>Terroir</i>              | Neusiedl / Leithagebirge |
| <i>Alc:</i>                 | 13,5%                    |
| <i>RS:</i>                  | 1,7 g/l                  |
| <i>Acidity:</i>             | 5,5 g/l                  |
| <i>Vinification:</i>        | second used oak          |
| <i>Vinification Period:</i> | 5 months                 |
| <i>Cap:</i>                 | Screw cap                |
| <i>Maturity Potential</i>   | Until 2030               |

### Wine Description

Rich straw yellow in the glass and an exquisite and exotic scent of guava, lychee, passion fruit and floral accents. On the palate then fruity after mango, banana, peach and yellow tropical fruit. There is also an elegant acid arch, buttery and brioche aromas that give this excellent Burgundy a lot of creaminess. Above all, it is one thing: a beautiful and versatile food accompaniment.

**Falstaff:** 92/100      **Gault Millau:** 16/20

### About Chardonnay EX·QUI·SIT

Chardonnay EX QUI SIT is the most CHARMING among the EX QUI SITs. It presents itself with a lot of creaminess and extract sweetness. Radiant fruit and restrained use of wood make it a white wine of international class. A Neusiedler site produces this excellent Chardonnay EX QUI SIT. Old vines from Burgenland, careful handling of the fully ripe grapes, gentle pressing and four to six months of fermentation in second-fill barriques on the fine lees are responsible for the quality of Chardonnay EX QUI SIT.