



Leo Hillinger

Chardonnay 2005

Tasting notes:

Light, subtle yellow with delicate reflections, on the nose gentle fragrance of green walnuts and freshly baked bread. The palate shows a wonderfully creamy and sensitive structure. A perfect companion to fish dishes and summer salads. A wine to enjoy now.

Food recommendations:

Excellent with roasted chicken or sautéed white fish with Dijon beurre blanc.

Vineyard:

Rust, Jois

Vinification:

Fermented in stainless steel tanks.

Data:

Alcohol/ Vol	12,5%	Soil	
pH		Trellising	
Acidity	5,8 g/l	Yield	
Residual Sugar	1,2 g/l	Barrel Maturation	
Age of Vines		Type of Wood	
Vines per hectare			

UPC 787 263 312 08

WEIGHT Bottle:

Case:

Pallet:

bottles in case:

cases per layer:

cases on pallet:



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