



chardonnay

BADENER BERG | 2023



DRY



10° C



5 YEARS

DESCRIPTION

The Chardonnay reveals ripe fruit, orange zest and light vanilla aroma. With its creamy body the wine presents its stylistic balance. The development with yeast produces multilayer aroma and makes it juicy and minerally. An elegant Burgundy wine which is perfect for accompanying lunch and dinner.

LOCATION

Thermenregion, Badener Berg, loamy sand with high lime underground

ANALYTICAL DATA

Acerdity	4,9 g/l
Alcohol	13 Vol.-%
Residual sugar	dry 2,2 g/l
Extras	vegan

PAIRING SUGGESTIONS

For pairings with pasta, fish, poultry and calf



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EAN 0,75l Bottle	9120040383510
EAN 6 Bottles Box 0,75l	9120040383527
EAN 1,5l Bottle	9120040383534
EAN 6 Bottles Box 1,5l	9120040383541

