



Name	CRUE Chardonnay		
Producer	Weingut Markus Schneider		
Variety	Sauvignon Blanc	Taste Profile:	Dry
Vintage	2021	Region:	Pfalz
Producer	<p>Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery.</p>		
Soil & Climate	<p>For the CRUE Chardonnay, only vines from the oldest Bourgogne Selection Massale plantations from three neighbouring small plots were harvested by hand with great effort. The exposed and stony plots are strongly characterised by limestone and belong to the absolute top of the estate.</p>		
Vintage	<p>In view of the past very hot summers, a "cool climate vintage" was urgently needed again and in 2021 the time had finally come. Even the late budbreak in May was reminiscent of times long past. This was followed by a mixed June and July. August brought the turning point. The longed-for ripeness set in and on 20 September, the starting signal was given for the harvest, which was finally allowed to continue into the first days of November.</p>		
Vinification	<p>Hand-picking of ripe and healthy grapes in two selection rounds on 2 and 15 October. After two hours of maceration, the grapes were gently pressed under low pressure. Fermentation and maturation took place in 225 and 500 litre Saint Romain barrels.</p> <p>Alcohol level: 13% vol. Residual sugar: 1.0 g/l Acid level: 5.8 g/l Lifetime expectation: 10+ years</p>		
Taste	<p>An outstanding Chardonnay (which replaces the Chardonnay Reserve) with a distinctly racy acidity, yet silky structure and fine woody notes. Wonderfully harmonious with a long finish.</p>		
Serving suggestion	<p>A fantastic wine that deserves fantastic food. Save this wine for real special occasions and/or guests.</p>		

