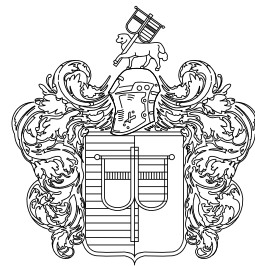


CHRIST



FREUDE GRAND CUVÉE



INFORMATION

Alcohol: 12,0 Vol.-%
Residual sugar: brut



ORIGIN

Vienna - Bisamberg



TERROIR

Loam, loess and fossil limestone



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as a traditional Gemischter Satz field blend, comprising Weissburgunder, Riesling, Chardonnay, Welschriesling, Grüner Veltliner, and other indigenous white grape varieties.



VINIFICATION

Selectively hand-harvested grapes are picked into small crates and gently pneumatically pressed at very low pressure to preserve purity and finesse.

The wine undergoes secondary fermentation in bottle using the Méthode Traditionnelle, followed by 24 months of lees ageing in a traditional underground cellar before disgorgement.



TASTING NOTES

Delicate straw-yellow colour with fresh aromas of citrus blossom, green apple, and brioche. Elegant and vibrant on the palate, combining a silky texture with fine structure, freshness, and a refined finish.



FOOD PAIRING

Ideal as an aperitif and a versatile match for seafood, light summer cuisine, and fresh fruit-based desserts.



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