

CHRIST



FREUDE GRANDE 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 Gemischter Satz:
Weissburgunder, Riesling, Chardonnay, Welschriesling, Grüner Veltliner and other varieties.



VINIFIKATION

Selective hand-picked grapes in small boxes, 100% whole-cluster pressing with particular low pressure.
Followed by insect infestation through traditional bottle fermentation according to „Méthode Champenoise“. Aging on the lees for 24-months in traditional dark cellar.



TASTING NOTES

Pale straw yellow, notes of fresh citrus flowers, green apple and a touch of brioche.
Lively and velvety on the pallet, noble pelage, structured and refreshing.



FOOD PAIRING

Aperitif, seafood, light summer cuisine, fruity desserts.

