

MÜLLER-OSWALD

BIO-KALK-BIO-PORPHYR

CHARDONNAY VOM KALK

Vintage

2024

ORIGIN

Our Chardonnay vom Kalk grows among the heat-storing, fertile, and limestone rich soils. The rock stores the heat for a long time and releases it to the vines. This gives us perfectly ripe and healthy grapes that produce wines with length and complexity as well as a yellow-fruity minerality.

VITICULTURE

All our vineyards are cultivated organically and in a way that conserves resources. We are deeply immersed in the matter of organic viticulture through creating compost, sowing various plants in the vineyard and utilizing our ecological handicraft. Our Wines of origin grow in the best and oldest plots and are selectively harvested by hand.

CELLAR

Healthy grapes, gentle processing of the must and natural clarification through sedimentation guarantee maximum flavour without additives. Spontaneous fermentation with natural yeasts produces a multi-layered flavour. The old vaulted cellar is the retreat for our wines. The clocks tick down below somewhat slower because it takes time to develop true character. Our wines are stored on the lees until bottling. Our Chardonnay vom Kalk is matured in new and used barrique barrels.

All our wines are vegan.

TASTING NOTES

A full-bodied Chardonnay with a flavour of brioche and ripe stone fruit. With its long finish and a lot of pressure on the palate, this Chardonnay reflects the influence of the chalky soils in our sun-drenched vineyards around Wahlheim.

FOOD PAIRING

It's hard to imagine a barbecue evening without a good Chardonnay. Slow-cooked Spareribs with a juicy coleslaw go just as well as a tender salmon steak or savoury grilled mushrooms.

ANALYSIS

1,6 g/l residual sugar . 6,5 g/l acidity . 12,5 vol% alcohol . contains sulphites

OSWALD.
MÜLLER.

PORPHYR. B./O. KALK. B./O.



We are both deeply rooted in our origins. Klara grew up with the cool and wild sites and the natural porphyry stone layers of Siefersheim. Simon grew up among the heat-storing, fertile, and limestone rich soils surrounding Wahlheim. It is our great fortune to be able to work with these individual terroirs. It motivates us and fulfills us as we craft this special character into our wines. The colour white in our label symbolises porphyry, the colour yellow stands for limestone.

Our wines of origin show the special character of each individual terroir. The limestone and porphyry soils create unique wines. They grow in the best and oldest vineyards. Our origin wines receive extra time in our cellars and the freedom to fully develop. Character, that remains over time.