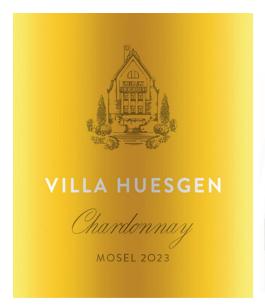
# VILLA HUESGEN

FACT SHEET

## 2023 CHARDONNAY DRY





The VILLA HUESGEN wine estate in Traben-Trarbach on the Moselle is managed by Ado Huesgen in the 8th generation. The family-owned company has been active in viticulture and the wine trade since 1735 and can look back on an established tradition.

The uniqueness of VILLA HUESGEN wines is characterised by the unique cultural landscape of the Moselle ter-roir. The complex character of the wines is the result of authentic vineyards, natural, sustainable viticulture and vinification, quality-orientated manual work in the vineyard and the symbiosis of old wine knowledge with modern cellar technology.

VILLA HUESGEN is great wine tradition staged in a modern way. A wine estate that combines the art of living, hospitality and wine culture - symbolised by the Art Nouveau Villa Huesgen in the brand logo.

#### **TERROIR**

The Trabener Würzgarten nestles directly next to the twin town of Traben-Trarbach. This steep Moselle site with a slope of up to 44% and orientation to the west has a loose blue-grey slate. The soil, which is already heavily weathered in places, gives the wines their clear, cool and mineral structure. The wines are characterised by distinct smoky and herbaceous notes.

### TASTING NOTE

Color: light golden yellow

Nose: green and yellow apple, melon, citrus fruits,

candied lemon peel, ginger, spices

Palate: Medium-bodied, citrus, apple, nutty, mineral, taut acidity, good length with a mineral finish

### **KEY FACTS**

Grape Variety: 100 % Chardonnay

Site: Trabener Würzgarten

Classification: Qualitätswein b. A.

Soil: Blue and grey slate

Exposure: West

Training system: Vertical shoot positioning

Age of vines: 20-30 years

Vineyard cultivation: Sustainable and minimalist viticulture inpredominantly manual labour

Vinification and aging: Fermentation in stainless steel with dry yeasts, in 225 liter barriques, matured

for over 10 months, vegan

Alc. 11,5 % Sugar: 1,2 g/l Acidity: 7,8 g/l

Ageing potential: 10 years and more Serving temperature: 8-10°C

Food pairing: Seafood

Formats: 0.75 |

