



MÜLLER

SEIT 1936

RIED FUCHABERG

CHARDONNAY

Reserve 2024

Elegant and fresh. This Chardonnay focuses on the essentials—its minerality and subtle citrus notes. A Chardonnay that reveals its origin: the Fuchaberg site, with its sparse weathered rock and calcareous loess soils.

ORIGIN AND TERROIR

The grapes for this Chardonnay originate from our terraced vineyards in the Fuchaberg site in the southern Kremstal, with slopes facing southeast, northeast, and east. The vineyard benefits from plenty of sun and good airflow, allowing the grapes to reach optimal ripeness. The warm climate, influenced by the Pannonian region to the east, creates ideal conditions for full-bodied Burgundian varieties such as Chardonnay.

VINIFICATION

The grapes were selectively harvested at full physiological ripeness. After destemming, they were gently processed and introduced to a temperature-controlled fermentation in stainless steel tanks. During the later stages of fermentation, the wine was raked to large wooden casks, where it matured on fine lees to fully develop its aromas.

TASTING NOTES

Medium yellow-green. Elegant and fresh on the nose, with subtle citrus notes and hints of spice. On the palate, the wine is focused and precise, with clear structure, lively salinity, and fine spice. A Chardonnay that reveals its origin from the Fuchaberg site—shaped by sparse weathered rock and calcareous loess—perfectly combining elegance, freshness, and a true sense of place.

FOOD AND DRINK RECOMMENDATIONS

This elegant, subtly spiced Chardonnay pairs beautifully with light fish dishes, seafood, steamed or grilled vegetables, and fresh salads. It is also an ideal companion to delicate pasta dishes with light sauces or refined vegetarian cuisine. Thanks to its fresh acidity and clear structure, it is equally enjoyable for special moments—or simply on its own. Best served in a Burgundy glass to showcase its aromas and elegance.



Quality Level	Qualitätswein
Origin	Ried Fuchaberg
Grape Variety	Chardonnay
Alcohol	13,0 %vol
Residual Sugar	4,0 g/l - dry
Acidity	5,7 g/l
Maturing Potential	5-7 years
Drinking Temp.	8-10°C

