



KRACHER Collection 2000  
Trockenbeerenauslese N°7  
>>Nouvel le Vague<<

GRAPE VARIETY	100 % Chardonnay
RESIDUAL SUGAR	295,9 g/l
ACIDITY	6,5 g/l
ALCOHOL	7,5 %vol
VINIFICATION	fermented and aged in new Barriques for 24 months
TASTING NOTES	Butterscotch, cream, and peaches are found in the nose of the syrupy 2000 #7 Chardonnay Trockenbeerenauslese Nouvelle Vague (7.5% alcohol, 295.9 grams residual sugar/liter, and 6.5 grams/liter total acidity). This creamy textured wine's mouthfeel is as soft as a goose down pillow. Its thick, full-bodied character has flavors reminiscent of butterscotch squares whipped into condensed milk. Drink it over the next 15-20 years
OUR RECOMMENDATION	Caramel custard, Meditating wine, Blue cheese
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	94/100
Wine Spectator	97/100
Falstaff	92/100
A la Carte	91/100