



KRACHER COLLECTION 2004
TROCKENBEERENAUSLESE N °6
GRANDE CUVÉE
>>NOUVELLE VAGUE<<

GRAPE VARIETY	50% Chardonnay 50% Welschriesling
RESIDUAL SUGAR	210,1 g/l
ACIDITY	7,3 g/l
ALCOHOL	10,5 %vol
VINIFICATION	40 % vinified in new big 1000 l cask and 60 % in new French oak barrels, 22 months aging time
TASTING NOTES	Medium yellow with brass highlights. Honey, vanilla, apple, and pear on the nose all testify to the dominance of Chardonnay in this wine. Highly elegant with a refreshing quality that is surprising for this very warm vintage. Enormous complexity. Juicy yellow fruit and pleasant honey remain long on the finish. Drink 2008 to 2020.
OUR RECOMMENDATION	Tarte Tatin, Sliced pancakes served with plum compote, Époisses de Bourgogne
ENJOY BEST AT	10-12° C
THE WINE ADVOCATE	95/100
Wine Spectator	93/100
Wine Enthusiast	96/100
Falstaff	94/100
Gault Millau	18,5/20