

Claus Schneider 2022 Chardonnay Weil am Rhein

WineWise Code	GCS-CHA22
Country	Germany
Region	Baden - Markgräflerland
Color/Style	White
Destemming	Whole cluster
Fermentation Vessel	Barrel
Additional Fermentation Notes	Crushed grapes, pressed directly and gentle on a pneumatic press
Aging Vessel	50% Used Barrique 50% Stainless Steel
Aging Duration (months)	18 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Pied de Cuve
Malolactic Conversion	Yes
Additional Maturation Details:	Aged in barrique barrels for 12 months without batonage, blending in August and aging for another 6 months in stainless steel on the fine lees
Added Sulfur	Yes, 45 mg/L
Varieties	100% Chardonnay
Residual Sugar	0.6
ABV	12.5
Acidity	6
pH	3.30
Closure	Natural cork
Annual Production	2500 bottles
Certified Vegan	No
Primary Vineyard Name	Uur village wine, coming from the southwest facing vineyards of Weil am Rhein. German and French clones
Soil Types	Calcareous, Loam
Elevation (meters)	290
Vine Age	20
Yields (hl/ha)	50 - 60
Farming Practices	Practicing organic, practicing biodynamic
Harvest Method	Hand-harvested
Additional Harvest Notes	Everything harvest by hand and selection is made in the vineyards
Other Vineyard Details	2022 was a rather warm and dry vintage in our area. we lost around 50% of the yields due to hail in August. In Weil am Rhein we have planted 1.5ha with

WineWise Notes:

For Chardonnay to secure a place in our portfolio is rare enough; the feat is even more noteworthy when the cynosure arrives from outside France. This version, the first we've delivered from Schneider, conveys all the virtues of the variety and none of its vices. Hailing from the gently sloped, calcareous soils around Weil am Rhein, it undergoes full ML while resting one year in neutral barrels and six months in tank, achieving the dual pleasure of being welcoming in its Chardonnay-ness and assuredly German in its crystalline liteness.

WineWise Notes on Producer:

There is nothing more gratifying in our line of work then finding good people making exceptional wine. The Schneider family are as genial and gracious a bunch of people as you could hope to meet and they make wines that are simply revelatory in their quality. Son Johannes, an old soul despite his tender years, has essentially taken over direction of the estate from his father Claus, and younger brother Christoph is fully involved, too. Most of their holdings are in the clay-and-limestone escarpment named Weiler Schlipf, butted right up against the Swiss border. The hallmarks of Schneider wines are purity and relaxation. The estate was recently hailed by the influential Gault-Millau magazine as being the single best value estate in all of Germany! In 2020, they started their formal conversion to organic certification, which will be accorded to them in 2022. The brothers have also developed a line of Natural Wines under the Haus Gupi label.

