



Hörner Hochstadt (Pfalz)



The Character: Velvety Mouthfeel, Wood Note, and Creamy Finesse

Our Hörner Chardonnay dry (Item No. 036) is a masterpiece of Burgundy style, uniting modern elegance with the full fruit of the Palatinate. As a classic representative of its variety, it convinces with its balanced and harmonious nature and bears the profile "YOUNG & FRESH". This wine is the ideal companion for anyone looking for a demanding, dry white wine that offers both structure and melt. With a minimal residual sweetness of only 4.4 g/l, its dryness is clearly defined, bringing its fine acidity of 5.7 g/l to bear all the more clearly.

The olfactory experience begins with a seduction: The nose is caressed by delicate yet distinct aromas of apple, pear, and peach
a ripe, inviting fruit fullness typical of Chardonnay. This play of light stone fruit and pome fruit continues seamlessly on the palate. Here, the wine unfolds its special texture: a velvety mouthfeel that transitions into a pleasant creaminess. A subtle hint of the vinification shows in a light wood note, giving the wine a pleasant spice. This spice is perfectly integrated and gives the wine depth and complexity without covering the primary fruit aromas. The fine acidity and a pleasant minerality ensure the necessary freshness and round off the taste experience to complete harmony. With 12.5 % vol alcohol, this Chardonnay possesses a stable, powerful body and an impressive length in the finish. It is not just a delight, but a statement: creamy, complex, and uncompromisingly dry.

The Grape Variety: The World Star
From Burgundy to the Palatinate Sun

Chardonnay is undisputedly the most important white wine in the world, the queen of vines when it comes to versatility and quality. Its origins lie deep in the history of

Burgundy (France), where for centuries it has provided the base for some of the most expensive and famous wines in the world. The simple elegance of its name, needing no confusing synonyms, reflects its global acceptance. Chardonnay has a unique genetic fingerprint: It is a natural cross between Pinot Noir and the now almost forgotten Gouais Blanc.

Its true strength lies in its ability to reflect terroir and vinification almost mirror-like. Vinified in steel tanks, it shows itself steely and lemony; with wood usage, it obtains the famous creamy texture accompanied by vanilla and butter. Our Chardonnay dry from the Palatinate finds the ideal middle ground: It presents the full, ripe fruit enabled by the warm climate of the Palatinate, combined with the cool elegance required by the wine style of the Hörner winery. The Chardonnay grape feels particularly comfortable in the mild climate of the Palatinate Wine Route, as the long sunny days promote full aroma development and the typically golden color.

The Terroir: Loess Soil as the Foundation of Creaminess

The unmistakable texture and pleasant minerality of this Chardonnay can be traced directly to the soil on which it grows: the loess soil of the Palatinate. Loess is a very fine-grained, highly calcareous sediment that gives the Palatinate its characteristic, warm face. This geological foundation is ideal for Burgundy varieties like Chardonnay because it brings certain properties that contribute significantly to wine quality:

- Heat Storage: The loess soil stores the heat of the intense Palatinate sun excellently, leading to optimal ripeness and the full formation of apple and peach aromas.
- Water Regulation: It possesses excellent water storage capacity, supplying the vines evenly. This prevents stress and promotes the formation of a velvety texture in the wine, instead of hard acidity.
- Minerality: The high lime and mineral content of the loess soil contributes to the fine structure and balanced acidity integration that makes the wine so harmonious.

This Chardonnay dry is thus an authentic expression of its Palatinate soil: rich in fruit, gentle in structure, and noble in expression through the light wood note. A

pleasure that reflects its origin in every sip.

Food Recommendation: A Companion That Impresses

The balanced and harmonious nature of the Chardonnay makes it one of the most versatile food companions of all. Its velvety texture and delicate spice harmonize particularly well with dishes that bring a certain richness.

Our recommendations for irresistible enjoyment:

- Seafood and Fish: It is an excellent companion to fried or poached fish (e.g., zander, halibut) and creamy seafood dishes, as its texture absorbs the sauce.
- White Meat: Perfect with veal fillet, poultry, or a fine roast pork with mild sauces.
- Vegetarian: A dream with mushroom risotto, pumpkin gnocchi, or grilled vegetables seasoned with herbs.
- Cheese: With mild, slightly aged hard cheeses or creamy Brie.

Serving temperature: To experience the delicate aromas and creamy elegance optimally, enjoy it at ideal 10-12 °C.



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