

Esterházy Leithaberg Chardonnay

SHELF TALKER

Leithaberg

🍷 CHARDONNAY

92
PTS

AWARDS

92 Points | *Wine Enthusiast*

FEATURES

Vegan, Sustainable & B-Corp Certified

TASTING NOTES

Pale straw-yellow in color. Aromas of apricot, pear, hay, toffee and flintstone. Flavors of black pepper followed by smoky minerality and pleasant acidity. On the palate there's creaminess and depth from its maturation in the large oak casks.

FOOD PAIRINGS

Pasta or risotto in a creamy sauce with lobster, chicken or vegetables.



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