

Riesling!

Blanc de Blancs Sekt Brut

DEUTSCHER SEKT / GERMAN SPARKLING WINE

A cuvée of Weisser Burgunder/Pinot Blanc and Chardonnay our Blanc de Blancs Brut is one of our two classic sparkling Sekts launched with base wines from the 2019 vintage. Blending wines from these two varieties is a German idea dating back to the 1980s when Chardonnay was still an experimental variety there. More limited in production than our Riesling Sekts it comes from parcels of vines in own 7 terroirs primarily with volcanic soils. With its pear, citrus and white flower aromas the Blanc de Blancs Brut is simultaneously fresh and creamy, the acidity bright but far from dominant, the fine mousse adding to the impression of silkiness at the finish.

As well suited to drinking with light summer salads as it is a charming aperitif, our Blanc de Blancs Brut appeals to a very wide range of people and their celebrations!

Winemaking: Champagne method with the second fermentation in bottle and at least two years on the lees in bottle (text by Stuart Pigott).

	Classification	Alcohol
	DEUTSCHER SEKT	12,0 %
	Flavor profile	Residual sugar
	Brut	7,6 g/l
	Grape variety	Acidity
	80 % Pinot Blanc and 20 % Chardonnay	8,6 g/l
	Yield	Serving temperature
	65 hl/ha	6-8 ° C
	Winemaking	Optimum drinking window
	Champagne method	now through 2026
	Vintage	
	n.V.	
	Vinification	
	Stainless steel tanks	

Art. No.: 199713

EAN code 750 ml: 4035384971932

EAN code 6x750 ml: 4035384971987

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