

2017

Grauer & Weißer Burgunder Dry



Weißburgunder and Grauburgunder find a lovely harmony in this beautiful blend.

With its mild acidity and creamy, full-bodied character, this Grau & Weiß Burgunder is the ultimate pairing partner for a wide range of fare.

The tremendous elegance and creamy texture come in part from the artful élevage in large oak barrels, neutral barriques and weekly battonage.

Prevalent aromas of vineyard peach and honeydew melon join together with floral accents of tree blossoms and herbs, as well as ripe pineapples and a subtle hint of vanilla. It presents lime citrus notes, yellow Bartlett pears and yellow stone fruits layered with savory notes of mace, wild honey and a saline finish. Given some time to breathe, a smoky minerality comes to the fore.

Soils

Lower colored marl and gypsum keuper

Vinification

Cold fermented and aged in large French oak barrels

Alcohol Content

12.5 % vol.

Residual Sugar

1.2 g/l

Total Acidity

5.5 g/l

Serving Temperature

9° - 10°C (48 - 50 °F)

Pairing Suggestions

Creamy pasta, Mediterranean fish dishes, or a selection of moderately strong cheese.

Bottle Size

750 ml

Vegan wine / certified organic

