



2019 PINOT NOIR ROSÉ SEKT BRUT NATURE

- VINEYARD SITE: cuvée from premier cru vineyards in Eltville and Kiedrich
- SOIL: sandy loess & loam, clay, riverbed sediments
- VARIETY: 100% Pinot Noir
- CHARACTER: strawberry, red currant, and brioche; silky texture with fine, intense mousse
- FOOD: shellfish and seafood, oysters; paté and game dishes with Cumberland sauce; light vegetarian and vegan dishes; various cheeses. Or simply as an elegant aperitif!
- PRODUCTION: base wine in 100% stainless steel tank
méthode traditionnelle; second fermentation in bottle, dégorgement after 36-48 months on the fine lees, no dosage
- ALCOHOL: 12.5%
- RECOMMENDED DRINKING TEMPERATURE: 6-8 °C