



BATTENFELD SPANIER

**SEKT
BLANC DE BLANCS GRANDE CUVÉE VDP. SEKT PRESTIGE
2010**

The yeast used in the 2010 Grande Cuvée Blanc de Blancs, also a pure Chardonnay, is aged for thirteen years. Truly milestones in sparkling wine production.

NZZ BELLEVUE, PETER KELLER 7.9.2024

94/100 - Top 10

Imposing, confident aroma of nougat and salted ripe citrus fruit... on the palate, it is zesty, slender and has grip, ripe and charming.

MEININGERS SEKTPREIS

96/100

the wine is a character actor with the personality of the challenging vintage. It's very long and intense on the finish without ever being alcoholic, sweet or even remotely charming. Instead, it is all the more salty and ultimately a high mass of limestone in the southern, eternally hilly Rheinhessen.

ROBERT PARKER, STEPHAN REINHARDT



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SEKT

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WINE

The wine comes from the chalky soils of Hohen-Sülzen. The vineyard was planted with champagne clones in 1994. Both the age of the vines and their origin are the prerequisite for our sparkling wines. The grapes are harvested at the beginning of the harvest and fermented in tonneaux.

We allow our sparkling wines all the time in the world. This particular cuvée spent 13 years on the lees before we disgorged it in the summer with a fine dosage.

TASTE

Old gold, radiant and clear, with a steady perlage in the glass, it oscillates between delicate notes of ripeness and the aromas of its long stay on the lees. Extensive and open-hearted, it reveals itself lavishly in the generous nose of salted hazelnuts and gianduja, salted, ripe citrus fruit, orange peel and warm bread crumb. These powerful aromas are underlaid with delicate toasted notes of salted buttered toast and mild spices such as aniseed, mace and amber-coloured acacia honey. On the palate, it is complex, with dark spice and fine-pearled, creamy-dense mousseux, as well as an enormous aromatic resonance. Despite its generous nature, it appears almost slender and delicate on the palate, thanks to the finely crafted and agile acidity. A sparkling wine with a firm grip and a creamy texture, nutty-fine fruit and a deep extract in the long, saline finish. A clear case for the big glasses!



CAPACITY
0,75 L

ALCOHOL
12,0 % VOL.

ACIDITY
7,8 G/L

CLOSURE
NATURKORK

SWEETNESS
2,2 G/L

GRAPE VARIETY
CHARDONNAY

BIO
✓