BATTENFELD SPANIER

SEKT
BLANC DE BLANCS GRANDE CUVÉE VDP. SEKT PRESTIGE
2010

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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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	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,0 % VOL.	7,8 G/L	2,2 G/L

GRAPE VARIETY	BIO
CHARDONNAY	✓