



## BATTENFELD SPANIER

### SEKT BLANC DE BLANCS VDP. SEKT PRESTIGE 2015

I recently had the opportunity to taste the new vintage sparkling wines from the top wine-growing estate of Battenfeld Spanier in Rheinhessen – and was thrilled. The 2015 Blanc de Blancs, for example, was delicately sparkling, dry, aromatically diverse, elegant, complex, exciting and long-lasting. It matured on the yeast for a full eight years. You won't find a comparable champagne at this price on the market.

NZZ BELLEVUE, PETER KELLER 7.9.2024

94+/100

Disgorged in May this year after eight years sur lattes, this is a bright, light, finessed yet also intense and very elegant sparkling wine with nutty brioche flavors on the palate and even more on the finish. Though from a very warm vegetation period, this sparkling wine reveals remarkable purity, elegance, finesse and lightness in combination with an uplifted textural richness. The finish is a beautiful, Jura-like combination of oxidation (in flavors) and reduction (in precision) on the finish, which is thus refreshingly grippy and lemony, reminiscent of lemon peel and fresh lemon juice. This is an outstanding sparkling Chardonnay.

ROBERT PARKER, STEPHAN REINHARDT



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#### WINE AND VINIFICATION

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The wine comes from the limestone soils in 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.

Our Blanc de Blancs vintage sparkling wine has undergone all the traditional methods: early harvesting of the grapes to keep the alcohol low and the aromas fresh and crisp, spontaneous fermentation, then drawing off to bottles and a yeast ageing that lasts between 8 and 10 years. During this time, the bottled wine sits on its lees, developing the almost heavenly perlage and the outstandingly fine aromas of brioche and melon. At the end, the yeast sinks into the neck of the bottle with the help of traditional hand riddling, is removed and the finished sparkling wine is refilled with a minimal amount of dry dosage. Et voila, ready is a unique sparkling wine with ultra-fine bubbles, steely body and wonderfully

#### TASTE

With a rich straw yellow colour, it flows radiantly and clearly into the glass, which is not too small, with a persistent thread of perlage rising up. The nose opens with warm, fragrant, fluffy brioche, baked with a little orange blossom water, followed by nuts, a little quince and rich butter biscuit. It appears compact and firm, with delicate saline notes reminiscent of crushed oyster shells, hinting at a well-defined sparkling wine with a precise structure. The initial taste is gripping, taut and defined, with ripe, stimulating acidity. Aromatically highly disciplined, the reduced fruit focuses on the peel of the apple and the oils of the citrus fruit. With a firm grip on the palate, it is puristic, straightforward and polished. The contoured phenolics give it an aromatic astringency that perfectly complements the delicate citrus flavours. Polished, taut type with grapefruit and salted lemon in the brioche-lined aftertaste.



CAPACITY  
0,75 L

ALCOHOL  
12,0 % VOL.

ACIDITY  
9,0 G/L

CLOSURE  
NATURKORK

SWEETNESS  
3,0 G/L

GRAPE VARIETY  
CHARDONNAY

BIO  
✓