KÜHLING-GILLOT

VDP.GUTSWEIN

GRAUER BURGUNDER RÉSERVE

2025

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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WINE

The grapes for our Grauer Burgunder Réserve come from our warm Bodenheim vineyards. Like all our Pinot varieties, the vines benefits from the calcareous soils with a high proportion of marl and shell limestone.

VINIFICATION

The must is fermented spontaneously in three-year-old tonneaux and then matures on the fine lees into May before bottling, lending it a distinctive freshness, shaped by delicate barrel influence.

TASTE

The wine shimmers in shades of straw yellow, moving easily between ripe fruit, mild spice and nutty accents. Red apple, cider, hazelnut and hints of nutmeg together shape a beautiful range of autumn aromatics. Fallen leaves, Williams pear and dried pear contribute to a rich fruit basket. The delicate spice of nutmeg and licorice on the first sip soon give way to a clarion fruit and sublime barrel influence. Taut with a fine creaminess, delicate phenolics and a gentle, well-balanced acidity, it shifts the palate into high gear and cries out for a range of pairing partners: give it a pour alongside salads with nut oil to underscore its fruit, or a more autumnal selection of lamb's lettuce. Its full strengths are on delicious display with hearty stews or vegetarian stuffed cabbage with shiitake mushrooms, and it's also a tremendous sparring partner for risotto or even a wild boar sausage.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,0 % VOL.	5,0 G/L	2,0 G/L

GRAPE VARIETY	BIO
GRAUER BURGUNDER	✓