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 | ✓ |