

VDP.GUTSWEIN GRAUER BURGUNDER RÉSERVE 2020

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CAPACITY 0,75 L

CLOSURE STELVIN

ALCOHOL 12,5 % VOL.

SWEETNESS 2,0 G/L

ACIDITY 5,5 G/L

MATURATION
3-5 YEARS IN OLD
TONNEAUX



The Grauer Burgunder Réserve is a selection of our best grapes from our oldest plantings, with the vines now all 25-30 years old.

Our Pinot Gris thrives in the warm sites of Bodenheim. The limestone-rich subsoil (limestone marl and fossil limestone) is covered in many places with a thin layer of loess.

The wine is fermented and aged in used French tonneaux (500 L) barrels, where it rests on its fine lees until Easter of the year following harvest. This short barrel aging maintains the wine's freshness, while still imparting a gentle barrel kiss.

On the palate, the wine is linear with an elegant depth and a lively character. A food-friendly wine whose expressive nature will pair beautifully with a wide range of cuisine, from simple to elegant.

