



KÜHLING-GILLOT

VDP.GUTSWEIN  
GRAUER BURGUNDER RÉSERVE  
2022



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## GRAUER BURGUNDER RÉSERVE 2022



The grapes for our Grauburgunder Réserve are sourced from 20-year-old vines. Grown in warm Bodenheimer sites, they benefit — like all our Pinot family varieties — from the calcareous soils with a strong share of limestone marl and shell limestone. Raised with the same loving care that is lavished on village-level VDP.Ortsweine, the grapes are hand harvested and then fermented in three- to five-year-old used tonneaux. The wine ages on the fine lees into May before bottling, lending it a distinctive freshness, shaped by delicate barrel influence.

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  
0,75 L

ALCOHOL  
12,5 % VOL.

ACIDITY  
6,0 G/L

CLOSURE  
STELVIN

SWEETNESS  
2,2 G/L

GRAPE VARIETY  
GRAUER  
BURGUNDER

CONTAINER SIZE  
3-5 YEAR OLD  
TONNEAUX

BIO  
✓