

## SEKT

### Blanc de Blancs Sekt extra brut

No. 380

Precision craftsmanship, attention to detail and the tireless urge to discover new things have led us to realize a long-cherished wish: Our own sparkling wine production. Our sparkling wines of the highest quality are produced entirely by hand, with a great deal of patience and time. Hand-picked grapes from the best vineyards are carefully pressed and processed. After tirage, our sparkling wines mature on the lees for months and years before being racked and disgorged by hand at the right time.



**WINE** Gently pressed from 100% Chardonnay grapes, the sparkling base wines were allowed to mature in small wooden barrels and then carefully racked bottle by bottle by hand after tirage and 24 months of yeast storage. Our Blanc de Blancs has a fresh and fruity start. A fine aroma of quince, pear and light stone fruit. With a creamy-soft perlage, but still very focused and precise, it delights with fine, subtle brioche notes and aromas of ripe apple in the finish. VDP.sparkling wine tested according to the new VDP.sparkling wine statute.

**FOOD RECOMMENDATION** goes perfectly with almond risotto with roasted beet and mushrooms and fish dishes

**DRINKING TEMPERATURE** 6 °C

**ANALYSIS** Alc 11,5 %vol, Acidity , Residual Sugar



VDP.WEINGUT

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