

VDP.GROSSE LAGE

2022 Kalmit Weißer Burgunder GG trocken



No. 300

The Kleine Kalmit is a 270m high hill, formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous special limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Since 2008, the "Ilbesheimer Kalmit" has been included as a single vineyard in the register of the great old vineyard names. In 1971, a geologically homogeneous single vineyard was added to the vineyard register for the first time. A historic achievement for Ilbesheim that makes us very proud. VDP.Grosse Lage Kalmit - southern slope of the Kleine Kalmit, our showpiece. In the subsoil are the rocks of the Landschneckenkalkbank I and II, in between is a partly clayey, partly marly soil, the southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.

WINE

Complex, dense Pinot Blanc with lots of herbal spice. Powerful, powerful, very structured. Fermented bone dry with fine green apple fruit in the mouth. High intensity, length and depth with maximum elegance, chalky grip and a somewhat wild white-fruity nose.

VINIFICATION

After selective manual harvesting, the grapes are sorted again at the winery and processed very gently. The grapes are only lightly crushed. The grapes are pressed without maceration, lightly clarified and fermented with natural yeasts. Maturation 100% wooden barrel, ageing on the lees until July 2022.

STORABILITY

10 years and more

FOOD RECOMMENDATION

Fish fried on the skin, poultry, seafood, white meat dishes, porcini mushroom risotto

DRINKING TEMPERATURE

12 °C

ANALYSIS

Alc 13,5 %vol, Acidity 6,9 g/l, Residual Sugar 1,7 g/l



VDP.WEINGUT

