

VDP.ERSTE LAGE

2024 Arzheimer Klingenwingert Weißer Burgunder



No. 325

Eastern slope of the Ilbesheimer KALMIT sloping down to Landau. Klingenwingert is a classic east-facing slope with plenty of morning sun and early warmth. The soil is a deep loess loam with a very high lime content and good water storage capacity. An optimal Burgundy site. It supports the fullness and smoothness while retaining elegance and minerality.

WINE An elegant, mineral-driven Pinot Blanc with fine creaminess from extended lees aging. Not opulent, but rather bright and fresh, with a hint of citrus peel, chalky salinity, and floral honey.

VINIFICATION Selective hand-picking. The grapes are lightly crushed and pressed directly. Spontaneous fermentation in used barriques with minimal pre-clarification.

STORABILITY 8-10 Jahre

FOOD RECOMMENDATION Veal, grilled carée of Iberico pork, fish roasted on the skin and strongly seasoned

DRINKING TEMPERATURE 10 °C

ANALYSIS Alc 13,5 %vol, Acidity 6,5 g/l, Residual Sugar 1,3 g/l



VDP.WEINGUT

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