



NEISS



GUTSWEIN

SPÄTBURGUNDER TROCKEN BLANC DE NOIR

Recommended serving temperature: 7°C (45° F)

VARIETY

Germany boasts 12,000 ha of Pinot Noir, 1,600 of those planted in the Pfalz. This red grape from Burgundy is counted among the world's noble grapes, and one which is exceptionally demanding in terms of soil, climate and tending by the grower. One specialty created from this variety takes advantage of radically minimized contact between the must and the pigment-rich grape skins during vinification. The result is a delicious, nearly white wine from red grapes, known by the French moniker 'Blanc de noir.' Meticulous care is required during must extraction to avoid damaging the grape skins, as this helps prevent their pigments from coloring the must.

VINIFICATION

Spätburgunder undergoes a controlled fermentation in stainless steel. Early bottling helps maintain the freshness and fruit in the glass.

TASTING NOTES

Our pale, salmon-hued Blanc de Noir has an elegant body and a lively acidity. Its green herbal aromatics are underscored with nuances of hazelnut and almond cream.

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