



NEISS



SEKT (SPARKLING)

„BLANC DE NOIR“ TRADITIONAL METHOD FERMENTATION

Recommended serving temperature: 6-7°C (43 - 45° F)

VINIFICATION

We produce this blend of pinot noir and pinot meunier using the high-quality traditional method. The base wine is left in stainless steel (40%), barrique (40%) and tonneau (20%). After the filling the cuvée is left on the lees for 18 months.

TASTING NOTES

Delicate aromas with a slight hint of pear and apple. Melty and elegant with a fine perlage.

Weingut Neiss GbR · Hauptstrasse 91 · D-67271 Kindenheim
Tel. 0 63 59 – 43 2 7 · Fax. 0 63 59 – 4 04 76 · Email: info@weingut-neiss.de

Tax No.: 27/234/71363 VAT ID Nr.: DE 148 471 328

Bank Details Sparkasse Rhein-Haardt IBAN: DE14546512400000113845 BIC MALADE51DKH
RV Bank Rhein-Haardt IBAN: DE65545613100005407435 BIC GENODE 61 LBS