



OLIVER ZETER

BLANC DE BLANC CHENIN BLANC

When we initially thought about creating a classic-style Blanc de Blanc sparkling wine, the Chenin Blanc variety immediately came to mind. Besides Riesling, hardly any other grape variety is so versatile and can be used for a wide variety of wine types. It produces excellent dry and semi-dry wines, world-class sweet wines - and of course also the finest sparkling wines and crémants. The grapes for our Blanc de Blanc come from a hillside location in Hambacher Schlossberg. There, in the lower and cooler area of the vineyard, the grapes ripen particularly slowly, so that the harvest time can be precisely defined. During processing, no effort was too great for us: hand picking, whole bunch pressing, only using the first run (called *cuvée*), fermentation in a used tonneau, long biological acid fermentation, classic bottle fermentation with 36 months of yeast storage are the “must-dos” for you big foamer. With the aim of an unadulterated and classic, purist Blanc de Blanc style, we have consequently avoided using a shipping dosage.

This exquisite Chenin Blanc sparkling wine is only produced in exceptionally good and suitable vintages and only in small quantities. Falstaff: Yellow apple in the scent, a touch of chestnut honey and herbal-spicy aromas, thyme and basil, apple sauce. In the mouth, the wine has a gripping acidity, a fresh, concentrated mousse, restrained sweetness and a juicy, pointed finish. Positively idiosyncratic!



GRAPE VARIETY	100 % Chenin Blanc
BOTTLE SIZE (L)	0,75
TASTE	Brut
MATURATION	Traditional bottle fermentation
VINTAGE	2019
ALCOHOL CONTENT	12,0 % vol
ACIDITY	8,1 g/l
RESIDUAL SUGAR	1,0 g/l