



OLIVER ZETER

SÉMILLON

With Seligmacher in Ransbach, we have found a site where Sémillon can confidently articulate its distinctive Palatinate identity. The limestone-driven soils, interwoven with loess and fine clay, lend the variety the combination of substance, tension, and mineral depth for which the world's great Sémillons are renowned. Originally native to the Bordeaux region, Sémillon ranks among Europe's oldest and most characterful white grape varieties. While celebrated there both for legendary sweet wines and benchmark dry expressions, in the Palatinate it reveals a distinctive interpretation: precise, approachable, and marked by remarkable inner poise. The climatic conditions surrounding Ransbach allow for full physiological ripeness while preserving the wine's freshness. In particular, the calcareous soils of Seligmacher provide the Sémillon with structure and a fine saline tension that harmonises beautifully with the variety's natural breadth and texture. Limited to just 500 bottles, this wine remains an intentionally small-scale and rare expression of its origin. Following harvest, the must is transferred directly into 500-litre barrique without prior clarification. Spontaneous fermentation takes place in barrel, followed by 18 months of ageing on the full lees. This extended élevage in wood and on lees imparts additional depth and texture without obscuring the wine's precision and clarity. Bottling is carried out with only light filtration and without fining.

The wine presents itself as both layered and composed. Aromas of ripe quince, yellow plum, and preserved lemon intertwine with warm notes of toasted hazelnut, beeswax, and dried herbs. On the palate, it is dense and silky, supported by a viscous texture and precise chalky minerality. The extended lees ageing contributes further drive, savoury salinity, and complexity.



GRAPE VARIETY	Sémillon
BOTTLE SIZE (ML)	750
MATURATION	Barrique
VINTAGE	2024
ALCOHOL CONTENT	13 % vol
ACIDITY	5,2 g/l
RESIDUAL SUGAR	0,1 g/l