

The Haardtrand is a primordial landscape of sandstone walls and almond and fig trees, ringed by the wild forest beauty of the Pfälzerwald.

The region is home to all that defines the greatness of our sekt: soils, vines, the perfect climate, and vineyard sites counted among the finest anywhere in Germany. Here in Gimmeldingen resides the heart and soul of Christmann & Kauffmann.





WE ARE DRIVEN BY THE AMBITION TO
MANUFACTURE SEKT THAT EXCEEDS OUR
OWN HIGHEST STANDARDS.

A casual idea among friends transforms into a grand vision. We founded Sektgut Christmann & Kauffmann in the summer of 2019. Mathieu Kauffmann, former Chef de Cave at Bollinger, offered his deep expertise in the production of champagne. Steffen and Sophie Christmann drew on generations of experience with the vineyards of Gimmeldingen. Working together, something magnificent came to life.



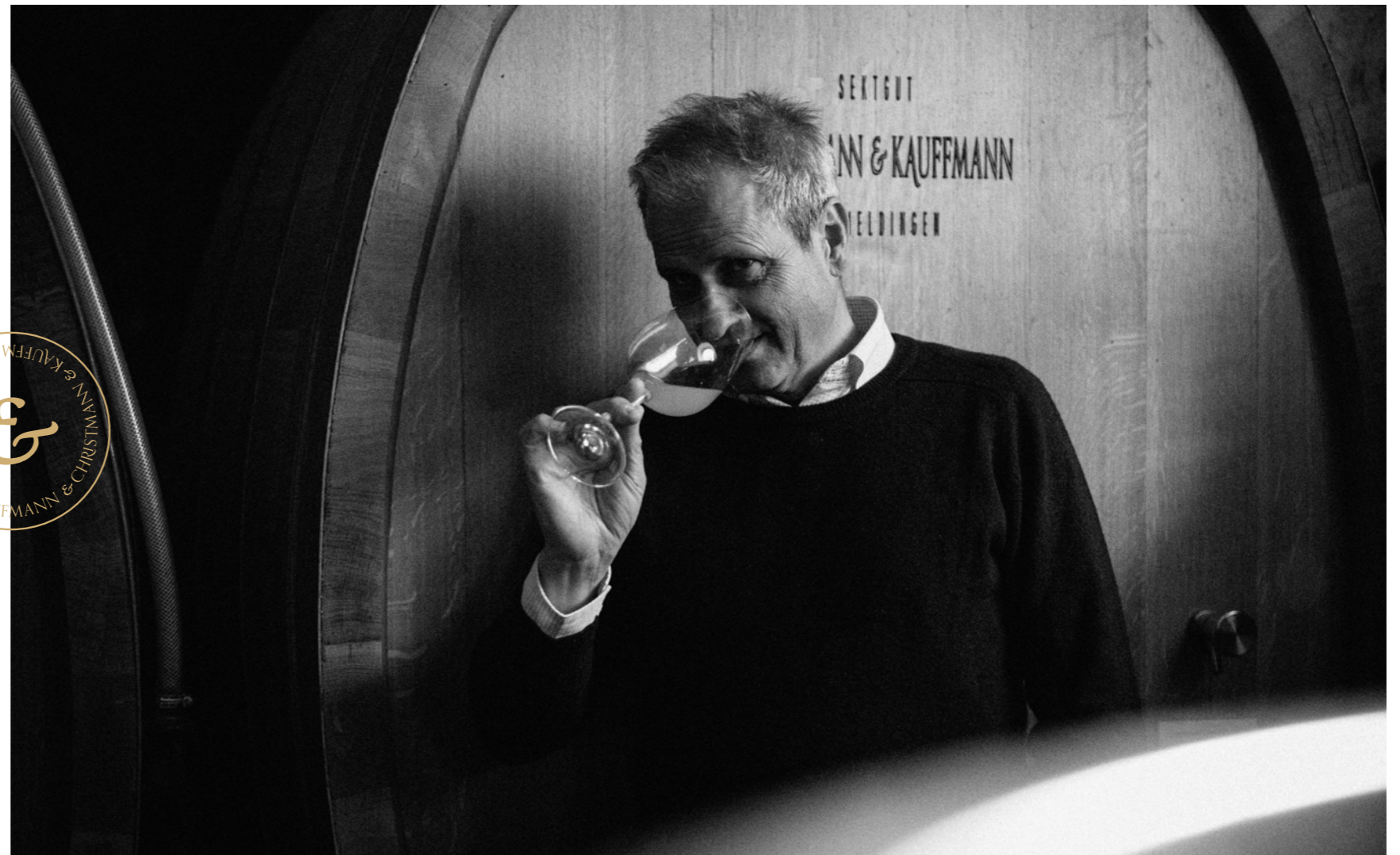
NATURE

Grand wines can only arise in harmony with nature. The health and biodiversity of our vineyard soils is our utmost priority. As such, biodynamic principles are the indisputable foundation for our work in the vineyard. These methods help our premier and grand cru sites recount their own distinctive stories.



BIODYNAMIC SINCE
THE BEGINNING.
BECAUSE THAT IS
HOW GRAND WINES
ARE BORN.

Steffen Christmann has been cultivating
biodynamically since 2003





LES CUVÉES

The 100 series denotes our Riesling blends, while the 200s are blends from varieties in the Pinot family. The series is numbered consecutively based on each tirage tailored to a particular vintage:

No. 102, 103 Brut Nature

No. 202, 203 Brut Nature

LES GRANDS TERROIRS

Sparkling wine with multiple years of sur lie aging, sourced from Erste Lage (Premier Cru) and Große Lage (Grand Cru) sites of the *Mittelhaardt*.

Königsbacher Heidböhl Spät- & Weißburgunder Brut Nature

Gimmeldinger Kapellenberg Spätburgunder Brut Nature

Gimmeldinger Quacken Chardonnay Brut Nature

Gimmeldinger Biengarten Riesling Brut Nature

Reiterpfad Riesling Brut Nature

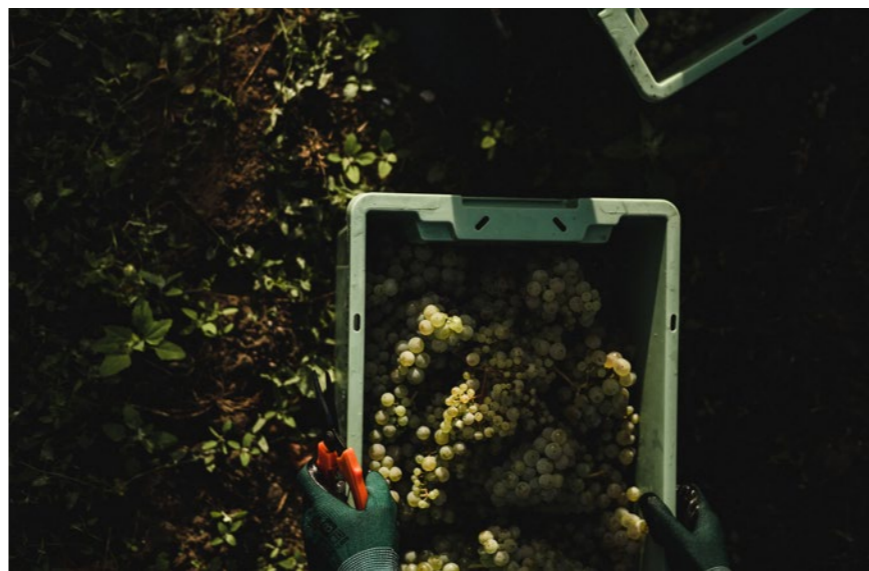
Meerspinne Chardonnay Brut Nature

Idig Riesling Brut Nature



A shared idea, a grand vision.
Yet it felt right from the start.

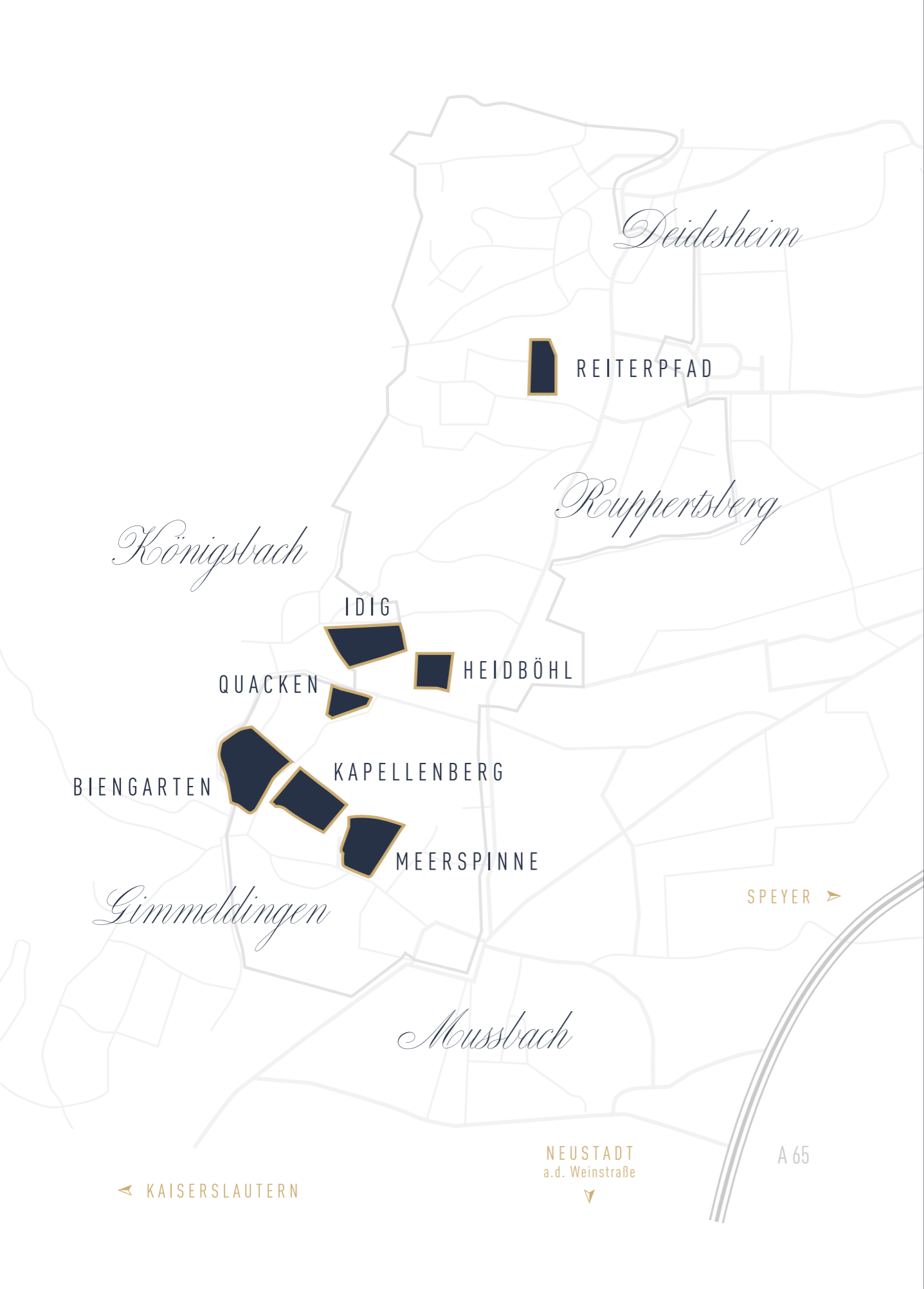






TERROIR

We cultivate vineyards in one of the world's most renowned wine regions, where family bonds have stretched across borders for centuries. Grand wines arise only from truly special sites. Stone, climate, and exposition form the basis for especially fine sekt of a kind that can only grow here.



LE GRANDS TEROIRS

Our terroir sekts arise in the outstanding sites of the Pfalz. The old vines that grow here on stony soils of colored sandstone and limestone bear the optimal fruit for our expressive, distinctive sekts.

GIMMELDINGER KAPELLENBERG

Planted in: 1992
Variety: Spätburgunder
Orientation: East/ Southeast
Elevation: 165 - 185 m
Gradient: 8 %
Soil: Loessy loam & limestone

GIMMELDINGER MEERSPINNE

Planted in: 1995
Variety: Chardonnay
Orientation: East
Elevation: 150 - 270 m
Gradient: 5 %
Soil: Colored sandstone gravel and loess atop limestone

GIMMELDINGER QUACKEN

Planted in: 1993
Variety: Chardonnay
Orientation: East/ Southeast
Elevation: 145 - 155 m
Gradient: 5 %
Soil: Tertiary calcareous marl

GIMMELDINGER BIENGARTEN

Planted in: 1982 and 2016
Variety: Riesling
Orientation: East/ Southeast
Elevation: 155 - 220 m
Gradient: 10 %
Soil: Tertiary calcareous marl

RUPPERTSBERGER REITERPFAD

Planted in: 1990 and 2004
Variety: Riesling
Orientation: East/ Southeast
Elevation: 120 - 170 m
Gradient: 5 %
Soil: Pebbly colored sandstone

KÖNIGSBACHER IDIG

Planted in: 1978 and 2008
Variety: Riesling from Weingut Christmann
Orientation: South/ Southeast
Elevation: 150 - 180 m
Gradient: 20 %
Soil: Tertiary calcareous marl, terra fusca

KÖNIGSBACHER HEIDBÖHL

Planted in: 1996
Variety: Spätburgunder/ Weißburgunder
Orientation: South/ Southeast
Elevation: 145 - 158 m
Gradient: 10 %
Soil: Gravel of colored sandstone



GIMMELDINGER BIENGARTEN



GIMMELDINGER QUACKEN



KÖNIGSBACHER HEIDBÖHL



SEKT INTERPRETS
THE TERROIR IN
WAYS STILL WINE
CANNOT.

Mathieu Kauffmann,
former Chef de Cave at
Champagne Bollinger

FOR US, THE PFÄLZER MITTELHAARDT
SPEAKS TWO LANGUAGES:

RIESLING AND PINOT.



PRECISION CRAFTSMANSHIP

100 small details make all the difference. Our grapes are exclusively hand harvested into small boxes. By limiting each crate to just 8 kg of grapes, we ensure gentle, damage-free transport. All without delay, an important factor. The clusters are then sorted and quickly channeled to the press. This allows the juice to be pressed before oxidation can release bitter substances from the skins and seeds. The fresh must is then moved into oak barrels. There the base wines ferment spontaneously and remain untouched until bottling approaches in summer.



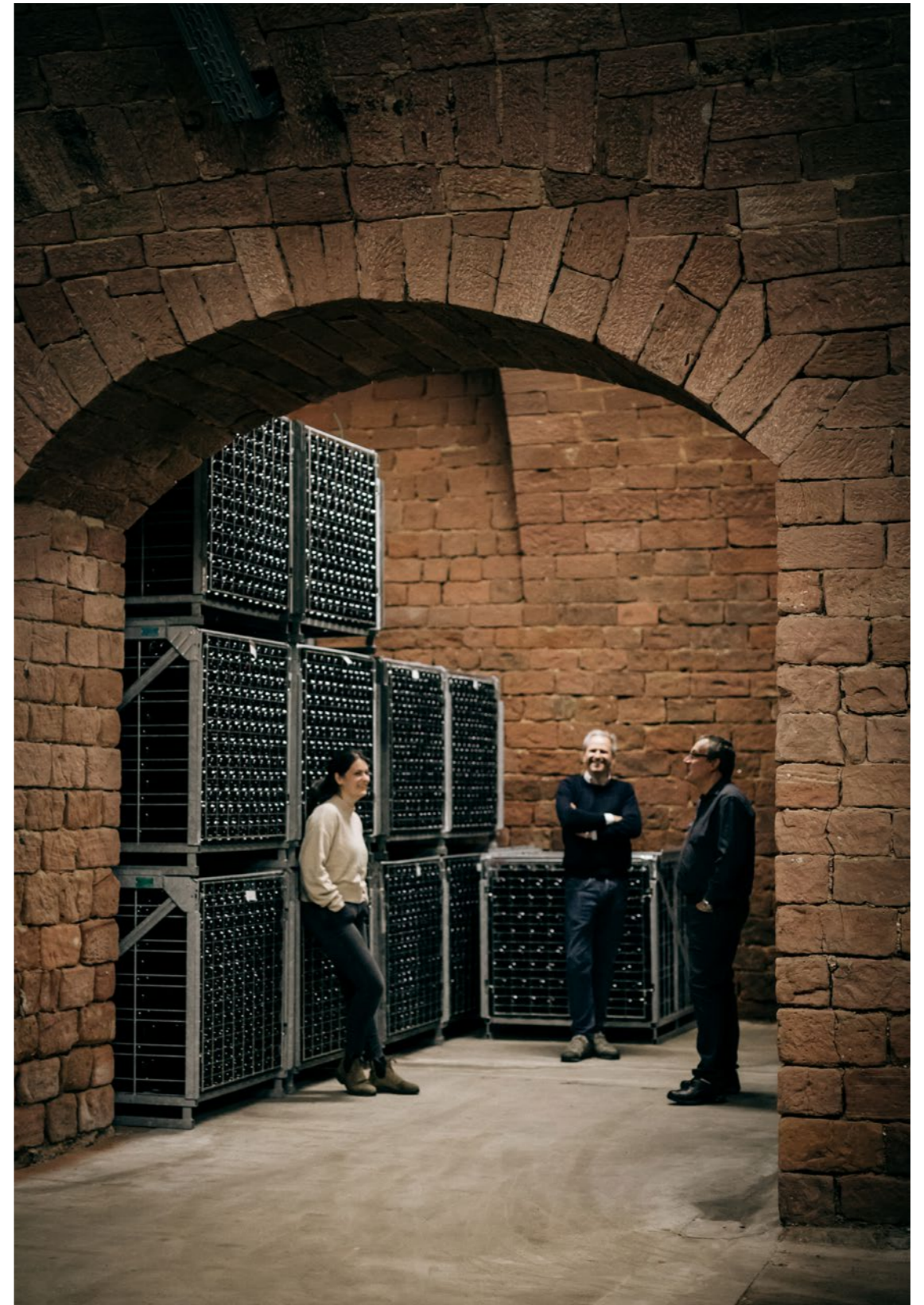
Large wooden barrels, regional craftsmanship



AGING

Grand sekt requires more than just remarkable vineyards and excellent grapes. It also requires extended time for contact between base wine and its lees, lending it a finer and more elegant expression. We age the bottles in an old, cool sandstone cellar, allowing extraordinary sekt to develop under stable temperatures and ideal ambient humidity.

Everything works in perfect harmony.



SEKT MAKING
REQUIRES BOTH
CEASELESS
AMBITION AND
ENDLESS HUMILITY.
YOU GET ONE SHOT
A YEAR, AND YOU'D
BETTER HIT IT.

Sophie Christmann,
8th generation winemaker



AMBITION



"Quality can easily perish on the grape's
journey from vineyard to barrel."

MATHIEU KAUFFMANN



WE DON'T JUST MAKE SEKT,
WE JUST MAKE SEKT.



