

SEKTGUT
CHRISTMANN & KAUFFMANN
GIMMELDINGEN

Cuvée No. 103

ORT/	Gimmeldingen & Königsbach
BODEN/	Kalk & Buntsandstein
EXPOSITION/	Ostsüdost
SORTEN/	Riesling
ALTER DER REBEN/	15 - 35 Jahre
LESEZEITPUNKT/	27. August - 02. September 2019
FÜLLUNG/	April 2021
HEFELAGER/	32 Monate
DEGORGEMENT/	November 2023
BRUT NATURE/	ohne Dosage
AUSBAU/	Spontangärung im Holzfass
ALKOHOL/	11,5%
BEWERTUNGEN/	James Suckling 94 Falstaff 93+

"Flinty and toasty nose with notes of pomelo. Light-bodied but well-structured. Restrained pink grapefruit character, but lots of minerality. Very fine mousse at the complex, bone-dry finish."

Stuart Pigott, James Suckling