



Name **VINTAGE Blanc de Blancs Brut**

Producer Weingut Markus Schneider

Variety Blanc de Blancs Taste Profile: Brut

Vintage 2019 Region: Pfalz

**Producer** Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery.

**Soil & Climate** For the Vintage Blanc de Blancs, only grapes from Chardonnay vine selections from the Champagne region were harvested by hand in one of our mountain vineyards and pressed using the 'tree press principle'.

**Vintage** The first leaves appeared on the vines in mid-April and flowering started in the best conditions in the first days of June. This was followed by a long drought in the summer months with peak temperatures of around 40° Celsius on the particularly hot days. The cool nights that followed in August kept the tension high in the berries, which were particularly small this year. Despite the early onset of ripeness, the harvest at Weingut Schneider did not start until 12 September and was completed exactly one month later.

**Vinification** After the first fermentation in perennial barrels of various formats, a classic second fermentation followed in the bottle with a storage contact of 34 months.

Alcohol level: 12.5 % vol.  
Residual sugar: 4.6 g/l  
Acid level: 8.3 g/l  
Lifetime expectation: 10+ years

**Taste** Pleasant astringency supported by the wood barrel ageing, animating acidity structure. This sparkling wine manages without any sweetish accessories and instead impresses with a calm, self-confident character.

**Serving suggestion** Pairs wonderfully with small appetisers of all kind for special occasions.

