



P. J.
VALCKENBERG
WEINHANDELSHAUS

Grauer Burgunder

Grauer Burgunder dry 2018




Producer

Bernhard Huber cultivates the 26 hectares of the family vineyards, with varieties of mainly Pinot Noir and Chardonnay, but also a small amount of Pinot Blanc and Pinot Gris.

Vintage report

After a cool, rainy spring and a delayed sprouting of the vines, the weather was quite changeable until June. July and August were marked by continuous fine weather phases in which the vines developed wonderfully. Thanks to the persistently sunny weather, we started the harvest on the 12th of September. The late summer autumn days with cool nights brought the grapes both maturity and freshness. Overall, it was a very labor-intensive year for the winegrowers with a happy ending. Both, the "Weißer Burgunder" and "Spätburgunder" are currently showing a precise elegance, a fine fruit, a distinct and pleasant acidity, and a lot of juice.

Characteristics

-  fresh fruity aroma
-  spicy, yellow fruits, balanced in minerality and its acidity
-  aperitif, white meat, pasta, salad with cheese

Facts

Grape Variety	Grauer Burgunder
Appellation	Baden
Vinifikation	selective picking of only healthy grapes, without noble rot.



Alcohol	Residual Sugar	Acidity
13 %vol	2 g/l	6.8 g/l

Art.No. HU16-18