




Schloss Vaux Cuvée Brut

Producer

The story begins with the founding of Schloss VAUX in 1868, in Berlin. In the years that followed, the company acquired Château de VAUX, located on the Moselle near Metz, along with an extended stretch of vineyards. For over forty years, Château de VAUX, located in the village of VAUX, also held the whole sparkling wine production. After the first world war, however, German property owners were forced to leave France. The manufacturing base was shifted to Eltville on the Rhine. Schloss VAUX turned its focus to the fantastic terroir of the Rheingau and the production of the finest sparkling wines using the traditional method.

Characteristics

-  apricot, melon, citrus
-  creamy, freshness, long finish
-  aperitif, solo, oyster, fish

Facts

| | | |
|---------------|--|--|
| Grape Variety | Pinot Blanc, Riesling, Pinot Noir, Chardonnay | |
| Appellation | Rheingau | |
| Vinifikation | traditional bottle fermentation, tirage 6 months after the harvest, long yeast fermentation over 24 months | |

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 12 %vol | 5.9 g/l | 7.3 g/l |

Award

89 P. Wine Enthusiast



Art.No. VX1