

VDP.GROSSE LAGE

2022 Kalmit Spätburgunder GG trocken

No. 200-22



The Kleine Kalmit is a 270m high hill, formed during the subsidence of the Upper Rhine Graben in the Tertiary period. Porous land snail limestone as a base and changing topsoils, such as loess, marl or hanging loam, make this terrain so special. Ilbesheimer KALMIT has been listed as a single vineyard in the register of great old vineyard names since 2008. In 1971, a geologically homogeneous single vineyard was added to the vineyard register for the first time. A historic achievement for Ilbesheim that makes us very proud. VDP.Grosse Lage Ilbesheimer KALMIT - southern slope of the Kleine Kalmit, our showpiece. The subsoil is formed by the rocks of the Landschneckenkalkbank I and II, with a partly clayey, partly marly soil in between. The southern slope provides sun throughout the day. Optimal conditions for highly ripe wines with a strong character.

WINE	Fine, highly elegant Pinot Noir with plenty of salty, mineral tension. Red-fruity, classic, cool and juicy. Subtle spiciness and noble tannin structure that gives the wine length and structure. Sour cherry and redcurrant flavours.
VINIFICATION	Selective hand-picking. Gentle mash treatment and spontaneous fermentation. Manual punching down. Matured over two winters in used barriques. Unfiltered bottling.
STORABILITY	10 years and more
FOOD RECOMMENDATION	Boeuf bourguignon, grilled entrecote, roast beef with herb crust, coq au vin
DRINKING TEMPERATURE	16 °C
ANALYSIS	Alc 13,0 %vol, Acidity 5,6 g/l, Residual Sugar 0,1 g/l



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