

VDP.GROSSE LAGE

2023 Kalmit Weißer Burgunder GG trocken



No. 300

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

Great, concentrated Burgundy with pure elegance and spice. Very fine notes of yellow stone fruit, subtle roasted aromas and flint on the nose. Salty, precise and gripping, with great length and intensity.

VINIFICATION

Selective hand-picking. Gentle grape processing. Spontaneous fermentation in 70% used barriques with little pre-clarification. Late addition of sulphur.

STORABILITY

10 years and more

FOOD RECOMMENDATION

Fish fried on the skin, poultry, seafood, white meat dishes, porcini mushroom risotto

DRINKING TEMPERATURE

12 °C

ANALYSIS

Alc 13,5 %vol, Acidity 5,7 g/l, Residual Sugar 1,9 g/l



VDP.WEINGUT

