



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, Niederösterreich

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name:

Blanc de Noirs WINZERSEKT BRUT DE BRUT
2016

degustation:

This white Champagne is made from 100% Pinot Noir grapes in classical bottle-fermenting method, its fine perlage and golden colour gives an first impression of its ripness and quality. Flavours of berries and harmonic dry taste without sugar or too high acid enables light hearted drinking joy.

analysis:

Alk 12,5 % acid 6,0 g/l sugar 3 g/l

Weinbergslage:

Singlevinyard "Hammer", a slope with deep soil at the eastern part of the vinyards of community Fels am Wagram



soil:

21 m deep sandy clay ("Löb"), classic terroir of Wagram

vinyard:

13 years old vines with deep roots, high slim leafwall and arrow-pruning, 500 vines/ha. Many different cover crops, certified biodynamic production (Demeter).

yield:

31 hl / ha, middle of October picked by hand in boxes of 300 kg

cellar:

Destemed grapes filled into the press, 7 h contact to skins, soft pneumatic pressing, 7 h sedimentation, slow fermentation in with own native yeast, after 2 years botteling for 2nd fermentation wit juice of Pinot Blanc, 2 years waitung on the yeast, degorging and corking sulfurlesse after 2 years on yeast.

development:

Now already to consume, raising fruit until more and more, storeable around 7 years

optimum:

für aperitiv, oysters, seafood, good to combine with sweet dishes