CABERNET SAUVIGNON, DRY (MATURED EN BARRIQUE)

Picked by hand, produced with the traditional method of pulp fermentation, stored in small oak barrels for 20 months.

A meaty red wine combining the intensive aroma of the ripest of forest fruits with notes of chocolate and Christmas spice. Fully fermented with a powerful tannin structure, this wine makes a good partner for heavy meat dishes, particularly venison.

This German Cabernet Sauvignon is a genuine rarity and of an incredibly high quality that few would associate with Germany.

CHARDONNAY, DRY

A juicy Chardonnay grown on limestone rock. It tastes nothing like its overseas or French relatives. This is a German Chardonnay with a high degree of minerality, intensive fruit aromas and great smoothness. A lively, powerfully structured wine that has been matured in old wooden barrels. Elegant mineral aromas conjuring up overripe yellow fruits, pears, orange zest, and a hint of walnut and fine exotic notes delight the palate. This scent carries over to the palate and is rounded off by a delicately smooth, fruity sweetness. It can be consumed in many different ways: on its own or as an accompaniment to rich food.

FRÜHBURGUNDER, DRY (MATURED EN BARRIQUE)

This Frühburgunder (or Pinot Noir Précoce) is characterised by its pleasantly fruity aroma that is beautifully reflected in its taste. Clear cherry notes, cassis and dried prunes underpinned by herbs, gingerbread spices and intensely peppery notes make this wine special.

Its omnipresent companion is a delicately oaky note that is in perfect harmony with the wine and suits its style. Whilst classically fermented and dry, it is pleasantly smooth on the palate.
LOCAL WINES

GEWÜRZTRAMINER & RIESLING DRY

Traditional Palatinate cuvée white wine made from 70% Gewürztraminer and 30% Riesling grapes. A delicate bouquet of roses and nutmeg on the nose and palate. Voluminous yet rich in finesse. Both grape varieties complement each other perfectly: The Traminer grape provides the bouquet and the opulence whilst the Riesling ensures elegance and playfulness. This impression is enhanced by its delicately smooth and meltingly fruity sweetness.

PINOT GRIS, DRY “GROWN ON LOESS SOIL”

Powerful, with great opulence and unusually high levels of ripe fruit, it suits many occasions. Wonderful mineral notes are paired with the creamy, delicate fruitiness of a Burgundy-type wine: overripe apricots, walnuts, dried apples, sweet lychees and a finish of intensive yellow fruits. In perfect harmony with a mild, flattering acidity. Vigour combined with a soft character and the greatest of elegance. Loess soils produce enormously juicy and powerful wines with a mineral finish. Loess is primeval sediment composed of quartz and lime, which, following the Ice Age, was wind-deposited to the tributary valleys from glacial abrasions.

“BURGWEG” RIESLING, DRY

Voluminous Riesling from the classified single site called “Großkarlbacher Burgweg” (Castle Path of Großkarlbach). This section of the castle path is located at the exact spot where the land breaks away towards the Rhine Valley. There the massive, primeval limestone rock is found that is responsible for this wine’s typicity. Its taste and aromas are as multi-faceted as the soil that produces its grapes. This is a powerful Riesling with a mineral structure yet rich in finesse with the intensive scent of very ripe yellow fruits. Hints of honey and smoke are as noticeable as the delicate bouquet of sweet melons, pineapples and lychees. The sweet fruity nose carries over to the palate. No doubt, this is the result of very ripe, extract-rich grapes from small yields, ancient Riesling vines and the best of the Palatinate limestone soils.
“KAPELLENBERG” RIESLING, DRY
Mineral and delicately fruity Riesling from the classified single site of “Kapellenberg” (Chapel Hill). The only Laumersheim site of an east-westerly orientation whose subsoil boasts a 20-meter-deep layer of pure white quartz sand. The 50-cm-deep top soil contains gravel and loess. This former sand bank was created millions of years ago when the region formed the edge of a tropical warm sea. This is a fine-boned Riesling with a mineral structure, which is rich in finesse and boasts an intensive scent of green apples, limes and ripe mango. This scent carries over to the palate and is rounded off with a delicately smooth fruity sweetness.

“ALTE REBEN” RIESLING, DRY
Voluminous Riesling produced from vines planted in 1962. Its taste and aromas are as multi-facetted as the soil that produces its grapes. What shapes its character is the very high percentage of loess soil that reaches a depth of over 12 meters in this part of the Mandelberg (almond hill) and which contains quartz sand and the odd gravel-containing segment. This is a very powerful Riesling with a mineral structure, yet rich in finesse and with an intensive scent of vineyard peaches, apricots, sweet melons and mango. This scent carries over to the palate and is rounded off with a delicately smooth fruitiness.

SAUVIGNON BLANC, DRY
The Sauvignon Blanc is a classical white wine grape that originates from the Loire region of France and has found a home here in the Palatinate around 15 years ago. It produces fresh and juicy wines with appealing levels of acidity. Its palette of aromas covers a virtual potpourri of green fruits and, above all, seemingly endless scents of kiwi, gooseberry and passion fruit. Delicately scented green peppers on the nose and affecting the finish, the intense scent of green apples, freshly mown hay, fine notes of anis and a strong aroma of gooseberries characterise this outstanding white wine. Crunchily dry (2.8 g of residual sugar) yet elegant, this wine produces a grandiose finale on throat and palate. Lingering aromas of lychee, sweet melon and, once again, ripe gooseberries.
LAUMERSHEIM PINOT NOIR “VOM KALKSTEINFELS“

The vineyards that produce this wine are exclusively located in the best sites of Laumersheim, which are characterised by limestone soil. High-quality Pinot Noir of an international calibre with clear fruity notes recalling cassis, wild strawberries, black cherries and plums. Meaty notes and hints of black olive as well as chocolate shape the taste of this wine with the aroma of cherries creeping up time and time again. This is a robustly structured yet typically elegant Pinot Noir that offers a playful package. Its finish is characterised by a sweet core that retains its bite. Great ageing potential.

SAINT LAURENT (MATURED EN BARRIQUE)

Our Saint Laurent vineyard is located in the Laumersheim Kirschgarten (cherry orchard), a great growth site with soils containing large amounts of limestone. The wine has opulent fruity notes that recall the aroma of ripe cherries and plums. Hints of Christmas spice and chocolate shape its taste with the aroma of cherries creeping up time and time again. Due to the acidity that is typical for this grape variety, the finish of this wine exhibits a lot of bite promising great ageing potential. 2001 vintage: “Best St. Laurent produced in Germany” - DER FEINSCHMECKER (German Food Magazine) 2005 vintage: “Awarded second price in the German Red Wine Price Competition organised by the European wine magazine Vivenum”

VIOGNIER, DRY

Viognier is an ancient white wine variety from the Rhone Valley in France, which was almost extinct in the 1970s. There as well as in other wine growing regions around the world it is now becoming increasingly popular. In Germany, Viognier is a genuine rarity. We were one of the first to cultivate the grape here. Our Viognier produces meaty wines with intense aromas. Here, north of the Alps, this wine can have acidity levels similar to those of a Riesling and exhibit impressive amounts of minerality, whilst during hot years it can be very smooth and creamy. It leaves the taster with a finish of a seemingly endless aroma of overripe apricot.

“MANDELBERG” PINOT BLANC, DRY

The vines grow on massive limestone rock. Lively and bursting with opulence, this wine suits many occasions. Wonderful mineral notes add to the subtly fine Burgundy-like fruitiness: ripe pears, walnuts, dried apples and a finish hinting at sweet melon. A perfect interplay between a mild yet fresh acidity and the greatest of elegance. A dry wine with a few wood barrel accents.
LOCAL WINES
SWEET WINES

GEWÜRZTRAMINER AUSLESE

Traditional Palatinate Gewürztraminer Auslese wine (superior quality wine made from selected grapes). Intense bouquet of roses and nutmeg on nose and palate. Voluminous yet rich in finesse. Elegantly sweet speciality wine made from small, very ripe grapes. This wine has great ageing potential and will only show its true greatness in five to ten years. The ideal accompaniment for foie gras, cheese, creamy soups with brioche and all types of sweet dessert dishes.

RIESLANER, TROCKENBEERENAUSLESE

Sweet Rieslaner wine. Dried raisins of perfect quality are used to produce this liqueur-like speciality wine. A dessert wine with powerful levels of sweetness that does not appear sticky but remains lively with animating acidity and low alcohol content. Honey scent with smoky notes. Elegant aromas conjuring up overripe yellow fruit and, above all, extremely exotic notes enchant the palate. Perfect partner for all types of sweet dishes, dessert varieties and cheese.

2003 RIESLING TROCKENBEERENAUSLESE “KIRSCHGARTEN”

A sweet Riesling wine produced in the hottest summer of all times. 1.5 tonnes of painstakingly gathered raisins from the “Kirschgarten” great growth site led to the production of 200 litres of highly concentrated sweet wine measuring 200° on the Oechsle scale. A once-in-a-century wine that was awarded a gold medal at the 2005 Decanter World Wine Awards in London.