



A. CHRISTMANN GIMMELDINGEN SCHLÖSSL

Region	Soil	Elevation	Alcohol
Pfalz	Red sandstone and loess on limestone	149-165 m	12%

Vineyard Gimmeldingen Schlössl

Grape Varieties Spätburgunder (Pinot Noir)

Vinification The grapes are 100% selectively hand-harvested into small boxes and then undergo spontaneous fermentation in large wooden barrels.

Age of Vines Planted in 1991

Tasting Notes Strawberry, spice, chocolate-hazelnut, medium-bodied, lots of energy, raspberry/strawberry with a gentle earthy character, open-weave chamois-like tannin, blood orange, nice and fresh, minerally too, with a gentle perfume on the long saline/savory finish.

Reviews **2021 Vintage**
James Suckling: 94 Points



GIMMELDINGER
SCHLÖSSEL

SPÄTBURGUNDER

A. Christmann

WEINGUT SEIT 1798



M+S WALKER
BRANDS
SINCE 1933