

CARL EHRHARD



Blanc de Noirs Trocken Rüdesheim, Rheingau, Germany

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

This is a white wine produced from Pinot Noir. After the grapes are harvested by hand they are gently pressed. The wine is then made without the skins which would otherwise add color and make it red. Fermentation takes place in stainless steel tanks. 50% of the wine is then stored in used 225L oak barrels for three months while the balance remains in tank. The lots are blended right before bottling.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime vineyards around the town of Rüdesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters.

TASTING NOTE

A very elegant and dry wine. Pale in color with a seductive, floral bouquet. On the palate it is creamy and smooth with sumptuous flavors of melon and kiwi. Delicate with ripe acidity.

FOOD PAIRING

Ideal with fresh cheeses, salads, poultry or seafood.

87 Wine Enthusiast
2014 Vintage