

# Heitlinger 2017 Blanc de Noir

WineWise Code	GHE-BDN17
Country	Germany
Region	Baden - Kraichgau
Color/Style	Sparkling
Farming Practices	Bio-dynamic
Varieties	100% Pinot meunier
ABV	11.44
Residual Sugar	1.9
Acidity	6.4
Case Size	6x750
Pricing	NET
Bottling Date	June 14 2021
Pumpover/Punchdown	Remontage in the beginning, punchdown later on
Destemming	Whole Cluster
Fermentation Vessel	Oak
Fermentation Duration	20% of the base wine is fermented and matured in barrique casks
Aging Duration (months)	48 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	48 months
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Limestone
Elevation (meters)	150-250
Vineyard Aspect	South
Vine Age	50
Yields (hl/ha)	40
Vine Training	Single Guyot
Picking	Hand-Harvested
Annual Production	3000 bottles

## Notes from the producer:

The production of Sekt (sparkling wine) begins in the vineyard. Every year during pruning, the most suitable parcels of a site are selected specifically for the purpose of producing Sekt according to the traditional method. The grapes are cared for throughout the growing season just as they would be in Champagne. Then they are harvested by hand and their juice is gently extracted through whole cluster pressing to produce a top-quality sparkling wine. The secondary fermentation is done using must rather than added sugar. Only in absolutely optimal years do we use our grapes for Sekt production. A young sparkling wine is aged at least four years on the lees before being released in small batches for final production. This ensures optimal freshness. Some 20% of the base wines are fermented and matured in barrique casks, which lends the finished Sekt a creamy, spicy character.

Classic méthode champenoise and classic Pinot Meunier grapes. Our Blanc de Noir has a lot in common with French Champagne. The only difference lies in its origin: selected parcels of Weingut Heitinger, which gives the Sekt a distinctive, soft fruity note. On the nose, aromas of brioche, black currant, and yeast; on the palate, full-bodied and creamy, with a fine, tingling effervescence.

Drinking temperature: 8-10°C/46.4-50°F



## WineWise Notes:

Welcome to the original world of Claus Burmeister. I guess he heard that this grape is grown in Champagne, so why not try his hand at it himself? He had a couple of ideas. One was to ferment 30% of the juice in oak. Another was to use the original grape juice for the secondary fermentation in bottle. A third was to add no dosage at the end. The result is a wine with a haunting scent of wild strawberries that evokes champagne without in any way imitating it. We are gratified by the market's enthusiastic embrace of this beautiful sparkling Schwarzriesling (as the Germans call this grape). The new vintage is unexpectedly light on its feet.

