

# Claus Schneider 2015 Pinot Blanc CS\*\*\*

WineWise Code	GCS-PBCSR15
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	White
Alcohol by Volume	13.5
Acidity	5.3
Residual Sugar	0.8
Closure	Natural Cork
Annual cases produced	200 cases
Varieties	100% Pinot Blanc
Maceration Notes	none
Fermentation vessel	Barrel
Fermentation duration	3-4 weeks
Aging method	Used Barrique 70%, New Barrique 30%
Aging duration (months)	16 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Spontaneous
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes, 67mg/L
Vineyard Name	Weiler Schlipf
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southwest
Vine age (years)	35
Vine Yields hl/ha	60
Farming practices	Sustainable
Vine Training Notes	Guyot pruning
Grape Picking	Hand-harvested

## Notes from the producer:

Our oldest Pinot Blanc plots. After bottling the wine will be bottle aged on the estate before release. You should start enjoying this wine after 4-5 years of aging.



## WineWise Notes:

Our breath was taken away by the this wine, which hails from the oldest vines of the estate. Suavely elegant, slightly smoky from the élevage in lightly-toasted Allier barrels, this is burgundian in inspiration but resolutely Badisch in effect. The Schlipf really is a fantastically mineral site.

There is nothing more gratifying in our line of work then finding good people making exceptional wine. The Schneider family are as genial and gracious a bunch of people as you could hope to meet and they make wines that are simply revelatory in their quality. Son Johannes, an old soul despite his tender years, is being given ever more rein by his father Claus. Most of their holdings are in the clay-and-limestone escarpment named Weiler Schlipf, butted right up against the Swiss border. The hallmarks of Schneider wines are purity and relaxation. The estate was recently hailed by the influential Gault-Millau magazine as being the single best value estate in all of Germany!

