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WEINGUT
BISCHEL



2024 APPENHEIM WEISSBURGUNDER & CHARDONNAY VDP.ORTSWEIN

Vineyard

The grapes come from our best Pinot Blanc & Chardonnay plots in Appenheim. The clay soil in the Appenheim Eselspfad, interspersed with limestone, shapes the grapes with its minerals and gives them an enormous density and minerality. The vineyards are situated at 100m above sea level in the lower part of the south-facing slope. This, together with the easily warmed soil, ensures a high level of ripeness for the small-berried Burgundy grapes, even in cool summers.

Vinification

The very late harvest of the highly ripe grapes is done exclusively by hand. The aromatic Pinot Blanc grapes are left to stand in their own juice for a few hours before pressing. For the Chardonnay, whole cluster pressing is used. This reduces the introduction of bitter substances and preserves the freshness and elegance of the musts. After pressing, the unfermented juice of both grape varieties ferments with natural yeasts in French 500 litre oak barrels. After 6 months of yeast storage, the wine is bottled in early summer.

Tasting notes

Intense aromas of yellow apples, dried fruits and herbs, followed by subtle wood. In the mouth, yellow fruits meet salty-mineral hints. A finely integrated acidity and the creamy fruit give the wine a perfect balance of length and elegance on the palate.

Analysis

60 % Pinot Blanc & 40 % Chardonnay

alcohol: 13 % vol.; residual sugar: 2.0 g/l; acidity: 5.5 g/l