



MAXIMIN GRÜNHAUS 2019 Pinot Noir

A concentrated yet elegantly refined Pinot Noir grown in the blue slate soils of the Grosse Lage (grand cru) Abtsberg vineyard.

The von Schubert family's dream to bring top-quality Pinot Noir back to Grünhaus was realized in 2007, when one hectare of Pinot Noir (Dijon clones 777 and 828) was planted on one of the steepest parcels of the Abtsberg vineyard. Another half-hectare parcel was planted a year later. Following classic maceration and fermentation in open stainless steel vats, the Pinot Noir spends 18 months in French and Austrian oak, as well as locally made barriques from the estate's own oak trees. The result is a complex and elegant Pinot Noir, that clearly expresses its kinship to the Grünhaus Rieslings.

ABOUT MAXIMIN GRÜNHAUS

This historic estate dates back to the 7th century, when the vineyards and buildings were donated to the Benedictine order of St. Maximin. The monastery was privatized by Napoleon in the early 19th century. In 1882, it was purchased by an ancestor of Maximin von Schubert, who is the sixth generation of the family to own the estate. Work in the vineyards is done in close harmony with nature. Fertilization is organic, and no pesticides or herbicides are used. The wines ferment naturally in the deep, cool cellar, where they are matured in stainless steel tanks and neutral oak casks.

THE 2019 VINTAGE

Maximin von Schubert is quite happy with the 2019 vintage, except for the extremely low yields. "The wines are real classics and have great aromatic purity," he says. "Unfortunately, there is very little of it because we were severely affected by a May frost. We lost 50% of our harvest that day. In the end, despite all the challenges, the resulting wines are truly remarkable. The wines retain a superbly pure and airy side, which makes them classically styled."

[93] James Suckling

"It's hard to believe this Pinot Noir is from the Mosel, because of the spot-on ripeness of the cherry fruit, the subtle rooty character and the silkiness of the tannins."

– Stuart Pigott, June, 2021

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TECHNICAL INFO

Vineyard Sources: Abtsberg

Vinification: Naturally fermented in open-top stainless steel; matured in oak barriques (30% new) for 18 months

Alcohol: 13.5%

Residual Sweetness: 0.9 grams/liter

Total Acidity: 4.9 grams/liter

Total Production: 485 cases

NUTRITION INFO

Calories: 113 per serving (5 oz.)

Carbohydrate & Sugar: 0.1 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan