



MAXIMIN GRÜNHAUS 2022 Pinot Blanc

A finely fruity and precisely defined Pinot Blanc from the red slate soil of the Grosse Lage (grand cru) Herrenberg vineyard.

Our Pinot Blanc grows exclusively in the upper portion of the Herrenberg vineyard, notable for its red slate soils. It is spontaneously fermented in neutral Fuder casks produced from our own local oak. This ensures that the wood does not influence the taste of the fruitiness and freshness of the wine, although it does impart a refined structure and elegance. The Pinot Blanc is bright and fresh, with all of the verve you would expect from a cooler, higher-elevation site.

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 2022 VINTAGE

A warm and dry spring led to an early start to the growing season where budding began in May. The dry conditions were clearly noticeable in the vineyards as the young vines struggled. Our luck changed when rain finally hit the Ruwer at the end of August. Cool nights and small rain showers accompanied us through an otherwise optimal harvest. While 2022 will be remembered as a hot vintage, the wines are extremely fresh, have mouthwatering acidity, and superb precision

[91] James Suckling

"Attractive nose of fresh nuts and generous body are married to a delightful creaminess, the touch of oak deftly complementing this impressive depth. Long finish with a touch of melted butter character." – August 2023

[90] Wine Enthusiast

"Fresh and lively, offering vivid flavors of Bosc pear and green apple, with hints of mineral and floral combining in a distinctive package. Lovely effort." – May 2024



TECHNICAL INFO

Vineyard Source: Maximin Grünhaus Herrenberg
Vinification: Native yeast fermentation in neutral Fuder casks; no malolactic fermentation.
Alcohol: 12.5%
Residual Sweetness: 7.5 grams/liter
Total Acidity: 6.0 grams/liter
Total Production: 600 cases
UPC: 183103000990

NUTRITION INFO

Calories: 109 per serving (5 oz.)
Carbohydrate & Sugar: 1.1 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan