



WEINGUT WITTMANN 2023 Estate Weisser Burgunder

A sophisticated and full-bodied Pinot Blanc from limestone-rich vineyards that are farmed Biodynamically.

The Estate Weisser Burgunder is harvested exclusively from sites in the Rheinhessen village of Westhofen that have limestone soil. It is fermented naturally in large, neutral oak casks. This is a serious Pinot Blanc, with excellent density, concentration and structure. Wine grapes have been cultivated in Rheinhessen since Roman times, and there is a long history with the Pinot varieties.

THE 2023 VINTAGE

The winter's ample precipitation set the stage for a promising growing season, marked by vigor and quality. Abundant sunshine and temperatures exceeding 30°C (86°F) accelerated vine growth, compensating for initial delays. Late July's Atlantic low-pressure systems delivered much-needed rainfall, nurturing rapid vine development. Despite lower-than-expected yields, the fruit's exceptional quality and complexities in aroma are undeniable. The efforts of year culminated in a vintage characterized by ripe, luscious fruit and impeccable balance.

THE WITTMANN ESTATE

The Wittmann family has been growing grapes and producing wine in the small Rheinhessen village of Westhofen since 1663. Today, the estate cultivates 62 acres of vines in the rolling limestone hills found in the southern part of the region. Estate owner Philipp Wittmann's driving goal is to produce balanced wines that have tension, depth and intensity, but are at the same time fresh and elegant. He has no doubt that this complex character can only be created in the vineyard, so attention to detail in the viticulture is of primary importance.

[90] James Suckling

"Almost as flinty as a Chablis on the nose, this dry Pinot Blanc then turns light and tender on the palate. The silky texture and delicacy give this plenty of appeal."

— Stuart Pigott, August 2024



TECHNICAL INFO

Grape Variety: 100% Weisser Burgunder (Pinot Blanc)

Viticulture: Certified Biodynamic

Vinification: Native yeast fermentation in stainless steel and large, neutral oak casks.

Alcohol: 12.0%

Residual Sweetness: 1.0 grams/liter

Total Acidity: 6.0 grams/liter

Total Production: 2,000 cases

UPC: 810404021514

NUTRITION INFO

Calories: 102 per serving (5 oz.)

Carbohydrate & Sugar: 0.2 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



Certified Biodynamic