

## Gimmeldinger Biengarten Spätburgunder, VDP Erstes Gewächs Pflaz, Germany



<b>Product code</b>	CH1822RC
<b>Grapes</b>	Riesling
<b>Country</b>	GERMANY
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Weingut A. Christmann
<b>Vintage</b>	2022



Organic



Biodynamic



Vegan



Vegetarian

*A. Christmann*  
WEINGUT SEIT 1798

### Producer

An estate known for biodynamically produced elegant, ageworthy Rieslings. This small estate in the Pfalz is a jewel in the crown of German wine. Steffen Christmann is a respected and talented winemaker in the VDP, the Christmann Rieslings command a loyal following. Steffen's daughter, Sophie came back from her studies in 2017 and focussed her energies on the estate's Spätburgunder (Pinot Noir) production, which has doubled under her watch. Their vineyard soils are unique to the area, they comprise heavy tertiary limestone, similar to Burgundy. The reflection of this in the wine is extraordinary. Chambolle, Volnay... tasted blind, these wines would trump many of their French counterparts.

### Tasting Notes

From limestone soils, incredible Chabolle'esque' perfume. Supple with silky tannins and toasty tones. Ethereal. Delicious.

### Viticulture

The Gimmeldinger Biengarten stretches over steep terraces and beautiful slopes of the Haardt Mountains between Gimmeldingen and Königsbach along the edge of the forest. It is well protected from cold winds by a slight hollow and is also still used by beekeepers today. The soil of the Biengarten is characterized by tertiary calcareous marl, terra fusca, and lies on the same calcareous reef as the Königsbacher vineyards Idig and Ölberg in the northern neighborhood. The old vines bear only a few loose grapes. This results in an incredibly fine, elegant Pinot Noir every year.

### Winemaking

Harvest: 100% selective hand harvest into small boxes  
Vinification: spontaneous fermentation, 25% whole grapes



TINDAL  
WINE MERCHANTS

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## Awards

A fine and elegant pinot noir