

Maximin Grünhaus, Single Vineyard,  
**Pinot Blanc Réserve 2020**  
Mosel, Germany



Grape Varieties	<b>100% Pinot Blanc</b>
Winemaker	<b>Maximin von Schubert</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.6g/L</b>
Acidity	<b>6.8g/L</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

Located on steep, south-facing slopes two kilometres from where the Ruwer river meets the Mosel, the estate of Maximin Grünhaus has a history of viticulture dating from the Roman times. It takes its name from the Abbey of Saint Maximin, a Benedictine monastery which owned the land from the 7th to 18th century. Passing into French administration under Napoleon and then eventually to the von Schubert family in the late 19th century, the estate is now overseen by sixth-generation family member Maximin Von Schubert, who took over from his father Carl Von Schubert in 2014.

## VINEYARDS

The first Pinot Blanc vines were planted by Carl von Schubert in 2001. Today, two hectares of Pinot Blanc grapes are cultivated in the Herrenberg vineyard classified as VDP.Grosse Lage. This 19 hectare single vineyard shares many characteristics with the famous neighbouring Abtsberg site, including the south-east to south-west orientation and the Devonian slate soils - here with a slight reddish hue - producing wines with extra texture and richness. Toward the rear, Herrenberg is enclosed by the Grüneberg forest and traditionally, tends to be viewed as a cooler and slightly flatter site. However, with the recent shifting climate, Herrenberg is now capable of producing fully ripe Riesling and Pinot Blanc grapes resulting in wines that have achieved distinction in their own right and that will age beautifully over decades.

## VINTAGE

Winter was mild with no frost, followed by a warm and dry April, which accelerated vegetation in the vineyard. May was cool and flowering occurred on time at the end of June. Summer was hot and dry, with long hours of sunshine, and the vines remained in good health throughout the crucial ripening stages. The good water reserves in the soils and the proximity to the Grüneberg forest prevented any hydric stress to the vines. Despite the heavy rainfall during harvest that made picking difficult, the best plots were harvested dry in the second and third week of October and yields were of the highest quality.

## VINIFICATION

The hand-harvested grapes were transported the short distance to the winery and promptly pressed in a pneumatic press to retain the fruit's freshness and vibrant fruit characters. The wine underwent fermentation with indigenous yeasts and maturation in 100% new Fuder barrels for a total of 20 months. Made from wood from the estate's own forests by local coopers, these 1,000 litre vessels contribute lovely spice and a rich structure to the resulting wine.

## TASTING NOTES

This Pinot Blanc Réserve impresses with its distinctive character. Fresh, juicy ripe pomelo and yellow flower aromas, and a typical lively acidity are wrapped within an elegant shawl of fine creaminess. The palate is enlivened by subtle wood flavours and lifted herbal notes that add finesse and structure to this wine.