

Wines Notes:

Prestige-Cuvée Victor Dry

Estate bottled



This exceptional white cuvée was first produced in 1987, in the year that Armin Diel took over the estate from his father. It was named for his son Victor and blends the best features of its different varieties: Pinot Gris brings a spiciness while Pinot Blanc offers an elegant counter. Cuvée Victor has a regular spot on the wine lists of many of the country's best restaurants.

Unlike in Germany, the art of the blend plays a significant role in many of France's winegrowing regions. This famously applies to both Bordeaux and Champagne, where wines are normally crafted from 3 different varieties.

Harvest:

Manual harvest of meticulously selected grapes from our estate's vineyards.

Vinification:

Gentle pressing followed by spontaneous fermentation and aging in large traditional wood barrels sourced from local oak and small French oak pièces. A small percentage of the barrels are reconditioned each year. The wine undergoes malolactic fermentation.

Pairing Suggestions:

This rich, mineral-driven wine is a magnificent pairing with seafood and fish dishes, as well as mild poultry and veal.

Optimal Drinking Window:

Six to twelve years after harvest.

Tasting Notes 2015

Aromas of apricot and peach, with accents of pineapple and lychee, delicately spicy minerals, Herbes de Provence, elegant structure, tremendous finish.

3,200 bottles were produced, as well as 210 magnums and 36 double magnums.



Vintage 2015

2015 has justifiably earned a reputation as a stellar vintage. The Riesling harvest started on 29 September, with picture-perfect grapes hanging from the vines. The results were outstanding in all categories.

Looking back over recent decades, the 2015s are perhaps best compared with the 1990 vintage. There too the Riesling grapes were in impeccable condition, with high ripeness levels predestined for a crisp and spirited acidity.