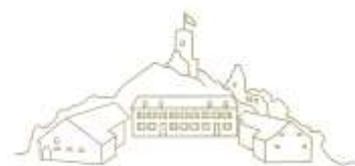


Wine Notes:

Cuvée MO Sekt Brut Nature 2008

Méthode Traditionelle



Schlossgut Diel

Sparkling wines have a long and proud tradition in Germany. A century ago, the quality of its bubbly was considered on par with Europe's other sparkling regions. Yes, even Champagne! Sadly, only a handful of artisans continue to dedicate themselves today to the lengthy and laborious *méthode traditionnelle*.

The absolute essentials for their craft are ripe, hand-picked fruit for immediate whole cluster pressing. Our premium cuvée, "MO," is named for Monika Diel and brings together our Pinot Blanc and "white" Pinot Noir (i.e. pressed without skin contact). Fermentation takes place in small oak barrels that have been seasoned for at least 10 years.

Harvest

Manual harvest of 100% healthy grapes from our estate's vineyards.

Vinification

Gentle pressing followed by spontaneous fermentation. The wine is then allowed to sit on the natural lees in small French oak barrels. Following filtration and tirage, secondary fermentation begins inside the bottle. The wine then spends 70 months on the lees to develop greater complexity and an extremely elegant bead. "Brut Nature" indicates that the dosage contains no added sugar!

Pairing Suggestions

Pouring this extraordinary sparkling wine as a mere aperitif is almost an injustice. It makes a beautiful accompaniment to delicate dishes such as river or ocean fish, poultry and veal.

Optimal drinking window

From two to eight years following degorgement, which is listed on the back label of each bottle.

Tasting notes 2008

Finely mature yeasty notes, laced with freshly baked brioche, nuances of wild herbs and dried apricot; charming fruit concentration, juicy and elegant with a savory, lingering finish.



Cellaring conditions

Ideally stored in a cool, slightly damp and low-vibration cellar with consistent temperatures. If such a space is unavailable, these conditions today are best achieved through a modern wine refrigerator which can be optimized with temperature zones for both white and red wines. The recommended serving temperature for sparkling and white wines is around 8° C (46° F), for red wine around 15° C (59° F). The traditional adage to serve red wine at room temperature originates from a time before central heating!