

# Heymann-Löwenste

## BLANC DE NOIRS CLASSIC METHOD

# in

Germany - Mosel - Wittingen

**100% Pinot Noir**

**Production area:** Moselle

**Terrain:** roccioso a prevalenza di ardesia

**Harvest:** manual

**Vinification:** steel

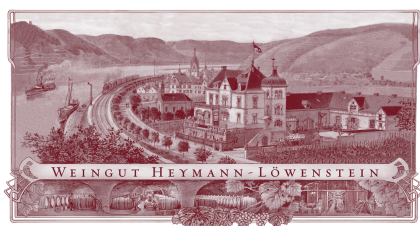
**Refinement:** 60 to 96 months on the lees

**Color:** golden yellow

**Fragrance:** aromas of sage and thyme, strawberry and yellow apple, citrus and vanilla

**Flavor:** well structured, nice acidity and minerality

**Alcoholic Grade:** 12% vol



**Ownership/Founders** Reinhard Löwenstein and Cornelia Heymann

**Start of Activity** 1520

**Vitiviniculture** Organic/Traditional

**Hectares** 14

**Bottles produced** 70.000

