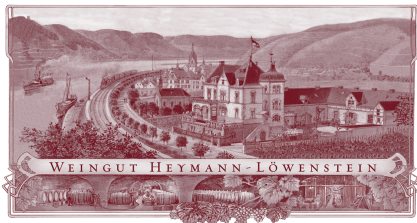


Heymann-Löwenste

in

Germany - Mosel - Wittingen



BLANC DE NOIRS CLASSIC
METHOD

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 1980

Vitiviniculture Organic/Traditional

Hectares 15

Bottles produced 100.000

