



## PINOT BRUT NATURE

### SENSORIC

Fine yeasty-spicy notes on the nose are underlined by a hint of dried orange peel. The palate reveals the 28 months on the lees. Some brioche supports the delicate, juicy and balanced body. The pithy acidity provides plenty of freshness and lends additional structure and tension.

### VINIFICATION

100% Burgundy from the 2019 and 2020 vintages. Produced using traditional bottle fermentation. Matured on the lees for 28 months. Limited edition.

### HERKUNFT

Franconia, Casteller sites.  
Gypsum keuper.

### ENJOYMENT

Drinking temperature: 9-11 °C  
Maturation: up to two years  
Glass recommendation: White wine glass.

### ANALYSIS

Alcohol: 12 %vol.  
Dosage: brut nature  
Acidity: 8.4 g/l  
Contains sulphites.

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AP-Number: 5000-060-23  
EAN-Number: 4005178189010  
Item- Number: 189  
Available in: 0,75l

### Fürstlich Castell'sches Domänenamt e.K.

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