



BLANC DE BLANCS BRUT



SENSORIC

Radiant aromas reminiscent of apple peel and pomelo. The animating perlage on the palate provides freshness and radiance. A delicate mineral structure provides stability and tension. Sparkling pleasure to drink!

VINIFICATION

Cuvée of Riesling and Silvaner.

Harvested by hand and gently processed.

Matured on the lees for 18 months. Disgorged in February 2025.

HERKUNFT

Franconia.

Vineyards around Castell.

ENJOYMENT

Drinking temperature: 10-12 °C

Maturity advice: Up to two years

Glass recommendation: White wine glass

ANALYSIS

Alcohol: 11,0 vol%

Residual sugar: 8,9 g/l

Acidity: 8,5 g/l

Contains sulfites.

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AP-Number: 5000-032-24
EAN-Number: 4005178182011
Item-Number: 182
Available in: 0,75l

Fürstlich Castell'sches Domänenamt e.K.

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