

Name: Pauly Weißburgunder trocken
Producer: **Wine estate Axel Pauly**
Variety: Weißburgunder
Taste profile: trocken
Vintage: 2020
Region: Mosel



Producer: Axel Pauly cultivates his wines on approx. 9 hectares of vineyards, some of which have a gradient of up to 70%! The cultivated areas all face south or southwest and consist exclusively of different layers of slate rock. The winegrower focuses on naturalness, straightforwardness and the typical taste patterns of Moselle soils when developing his wines. Axel's wines are characterized by clarity, a crystalline characteristic, length and a great minerality.

Soil & Climate: Grey and blue slate. Cool climate.

Vintage: Excellent vintage with satisfying volumes. Challenging hot and dry summer as well as the fear of hailstorms and heavy rains. Indeed, there was some rain but what challenged most was the drought that led to some vineyards needed partly to be irrigated. The rain in September combined with cool nights increased the juice yield and contributed to extraordinary harvest volumes.

Vinification: Hand-picked grapes, maceration for 10 hours, spontaneous fermentation partly in barrique barrels with natural yeast.

Alcohol level: 12.5 % vol.
Residual sugar: 3.8 g/l
Acid level: 5.4 g/l
Formats available: 750 ml
Lifetime expectation: 10 - 15 years

EAN bottle: 4260092129560

EAN box of 6: 4260092129553

EAN box of 12: 4260092129164

Colour: bright yellow with green reflexes

Nose: notes of ripe pears, hints of wood

Taste: elegant Pinot Blanc with creamy notes and mineral character

Serving temperature: 9 - 12 °C

Serving suggestions: Ideal with seafood e.g. Oysters or Vitello Tonnato.