



## 2017 ASSMANNSHÄUSER PINOT NOIR

A surprise: ruby red in the glass. Sour cherries and almonds in the nose, and then a lively debate on the palate between the alternating poles of alcohol, tannins, and fruit — unbelievably different and special, unbelievably good.

*An extraordinary sparkling delight with a loyal following.*

### FACTS



3610 – 0,75 L

PINOT NOIR

SEKT B.A., RHEINGAU

LEES CONTACT: 36 MONTHS / DISGORGED ON 03 MAY 2023

ALCOHOL: 12% – ACIDITY: 7.4 g/l – RESIDUAL SUGAR: 3.1 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

### LOVELY PAIRING WITH:

The insider's tip is duck — although we've also enjoyed it with braised ox tail as well. For those with a sweet tooth, don't miss pairing it with a slice of warm chocolate cake.

SERVING TEMPERATURE: 6-8°

*Traditional  
method*

*All sekts  
are vintage*

*Always  
brut*