



2018 l'Artiste brut

Bright, pur and refreshing aromas of herbs and hay flowers are joined with delicate notes of freshly baked bread. An elegant yet complex palate whose layers continue to emerge with time.

WOW, VAUX: „With its charming French style, l'Artiste is extremely attractive not only in terms of taste but also in terms of price, rivalling champagne.“

WEINWIRTSCHAFT 22/2024



FACTS

3310 – 0,75 L

RIESLING, SEKT B.A., RHEINGAU

VINIFICATION: HAND-PICKED, SPONTANEOUSLY FERMENTED, AGED IN WOOD, AMPHORAE AND STAINLESS STEEL

LEES CONTACT: 60 MONTHS / DISGORGED ON 23 OCTOBER 2024

ALCOHOL: 12% – ACIDITY: 7.8 g/l – RESIDUAL SUGAR: 2.0 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

WHY l'Artiste?

L'Artiste is a powerful symbol of bold and creative collaboration, marking our crossroads on the path to the future. Our experience in the vineyard, with gentle vinification and subtle wood ageing, traditional bottle fermentation and long yeast storage, results in a sparkling wine that skilfully and complexly oscillates between French and German styles and deliberately presents itself in a charming style.

*Traditional
method*

*All sekts
are vintage*

*Always
Brut*