



BLANC de Noirs

Shades of onion skin in the glass, a lively bead, and the aroma of freshly baked bread. Silk and agile on the palate — so fine!

1st Place Meininger's Top 100: VAUX tops the class. Quintessential fruit-forward stylistic. 2020



FACTS

3911 – 0,75 L

PINOT NOIR

DEUTSCHER SEKT

LEES CONTACT: 24 MONTHS / DISGORGED ON: 3 JULY 2025

ALCOHOL: 12% – ACIDITY: 7.6 g/l – RESIDUAL SUGAR: 8,7 g/l

AGING POTENTIAL: 2–3 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Risotto always pairs so beautifully with blanc de noirs. Or try Christoph Graf's favorite combination: A slice of artisanal bread with Pfälzer leberwurst.

SERVING TEMPERATURE: 6–8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*