



## Cuvée VAUX

Cuvée VAUX combines the powerful creaminess of the Pinot family fruit with the fresh acidity of Riesling, delivering a lively and layered gustatory experience. Fine yellow fruit and delightfully drinkable.

*„Bottle for bottle, it charms with personality and fine creaminess.“* FALSTAFF



## FACTS

5910 – 0,75 L / 5930 – 1,5 L / 5920 – 0,375 L

PINOT BLANC, PINOT NOIR, CHARDONNAY, RIESLING

DEUTSCHER SEKT

LEES CONTACT: 15 MONTHS / DISGORGED: 11 JUNE 2025

ALCOHOL: 12% vol – ACIDITY: 7.5g/l – RESIDUAL SUGAR: 7.2 g/l

AGING POTENTIAL: 2–3 YEARS AFTER DISGORGING

## LOVELY PAIRING WITH:

Our all-rounder — at a reception, alongside the first entrée, or simply solo. Cuvée VAUX is always an outstanding companion.

SERVING TEMPERATURE: 6–8°

Traditional  
method

All sekts  
are vintage

Always  
brut