



2021 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, RIESLING

DEUTSCHER SEKT

LEES CONTACT: 15 MONTHS / DISGORGED: 26 MAY 2023

ALCOHOL: 12% vol – ACIDITY: 7.6 g/L – RESIDUAL SUGAR: 6.0 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*