



Cuvée VAUX

CuveeVAUX 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

ALCOHOL: 12% vol – ACIDITY: 7.3g/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