



Domäne Serrig - A private Estate

- Historically a Prussian state vineyard, nestled in Serrig, Saar

Grand Cru - dry

- Harvesting: Hand-Harvest in mid-October, ensuring that only 100% healthy grapes were selected.
- Processing: Grapes were gently pressed and underwent several hours of maceration.
- Fermentation: Slow and cool spontaneous fermentation
- Aging: Matured on the lees inside 3000l Stockinger wooden barrels for a span of 10 months, followed by an additional two years of bottle aging.

Location

- Size: Approximately 25 ha, exclusively owned (monopole).
- Topography: Situated on steep slate slopes facing south-southwest, with inclines reaching up to 105%.
- Climate: The region's cool microclimate allows for an exceptionally prolonged ripening period, yielding wines with a moderate alcohol content

Specifics

- Grape Variety: Riesling
- Alcohol: 12,0 % abv.

Serving recommendations:

- To fully savour the intricacies of our *Grosse Lage*, serve it between 10-12°C, ideally in a voluminous glass, such as a Bordeaux style, and consider decanting beforehand.

Tasting notes

- The 2023 Grosse Lage captivates with a remarkably pure and deeply expressive bouquet, where crystalline minerality, cool herbal nuances, and finely concentrated fruit intertwine in a manner that is unmistakably shaped by its terroir. Precise and nuanced rather than overtly powerful, the nose combines elegance with impressive depth and complexity. On the palate, the wine is intense and densely woven, yet retains an extraordinary sense of freshness and poise. Layers of ripe fruit are framed by vibrant acidity, pronounced mineral tension, and a firm structural backbone. The finish is exceptionally long, saline, and finely detailed, marked by a subtle phenolic grip and a persistent mineral drive. Its youthful austerity and pronounced extract point to immense aging potential. A profound Saar Riesling built not for years, but for decades.

