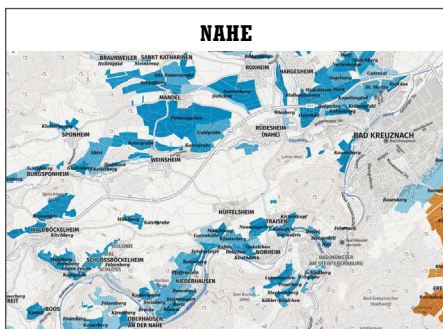


Paul Anheuser



BLANC DE NOIR

Pinot Noir Qualitätswein Nahe 2021



The Anheuser's family tree dates back to the year 1627 when an Anheuser lived in Kreuznach and was known as an owner of vineyards. At the end of the 19th Century, Rudolf Anheuser extended the vineyards of the estate beyond the boundaries of the town of Bad Kreuznach. ('Bad' being the designation for a spa town, it was originally famous for its saline springs, hot baths and healthy climate.) Rudolf Anheuser was the first grower in the Nahe region to start the cultivation of vineyards planted exclusively with Riesling. Rudolf's son Paul continued the family tradition, and today Rudolf and Paul (no coincidence) are the 14th generation to own and manage the estate.



Nahe

LOCATION



Paul Anheuser

ESTATE



100% Pinot Noir

VARIETALS



SWEETNESS



ACIDITY

ALCOHOL: 12.7%
RES. SUGARS: 16.8 G/L
ACIDITY: 4.7 G/L



VINES & VITICULTURE

The vineyards, spread out along the Nahe valley, offer a wide variety of characteristic wines, reflecting the influence of the different soil structures and the varying microclimates. In fact, two of these single sites are solely owned by the Anheusers, namely Pfingstweide in Niederhausen and in den Felsen in Schlossboeckelheim.



TASTING NOTES

An unusual white dry-style Pinot Noir from free-run juice, the wine presents a good firm structure.



Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.



Soft Cheeses



Poultry



Exotic/Spicy

