

## 2006: A Charming Vintage

Following a relatively late budbreak and subsequent flowering, July brought a period of extreme heat and drought. However, thanks to the abundant water reserves from 2005, drought damage was largely avoided.

By the end of August, the vineyards were in excellent condition, with healthy and promising grape material. In early September, a stable spell of fine weather set in, which rapidly accelerated the ripening of the grapes.

The harvest began on September 25<sup>th</sup> with perfectly ripened Sauvignon Blanc grapes. After a summer that oscillated between hot and rainy periods, a beautifully sunny autumn followed, offering ideal conditions for the grape harvest. After 21 days of picking, the harvest concluded on October 19<sup>th</sup> with splendid Blaufränkisch grapes.

**G 2006**

The red wines of this vintage impress with perfectly ripened fruit, intense black berry aromas, and a silky, harmonious tannin structure.

**VARIETIES** 95% Blaufränkisch, 5% St. Laurent  
from the estate's oldest vineyards.

**HARVEST** Fully ripe, healthy grapes. Harvested by hand.

**VINIFICATION** Traditional mash fermentation with cap submersion  
and subsequent maceration over a period of 50 days.  
Spontaneous fermentation.

**MATURATION** 40 months in small oak barrels.  
After blending the cuvée, an additional four months  
in large wooden casks.

**ALCOHOL** 14.5% Vol.

**NOTE**

1997

1999

2000

2002

2003

2004

2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021