

THE SOURCE WASENHAUS BADEN



2022 SPÄTBURGUNDER 'KANZEL'

PRODUCER OVERVIEW

German natives Christoph Wolber and Alexander Götze met in Burgundy while working at top organic and biodynamic domaines (Alex at Pierre Morey and de Montille, and Christoph at Leflaive, Bernhard van Berg, Domaine de la Vougeraie and Comte Armand) and returned to Germany in 2018 to start their Baden-based wine project, Wasenhaus. Organic and biodynamic farming is employed in all the vineyards they manage for others and those they own themselves, and growers in vineyards they rent and/or buy from are encouraged to follow the same principles. Similar to Alsace, though not as dramatic in geological changes, their region is a patchwork of different rock types from granite, volcanic, and limestone with löess topsoil commonly present. All the grapes are hand harvested, and the wines are naturally fermented (some partially carbonic) with minimal intervention, stem inclusion on the reds. Both red and white wines are aged in old French oak barrels, and neither are unfined nor unfiltered.

VINEYARD DETAILS

The Spätburgunder “Kanzel” comes from half 40-year-old German vines and half French Pinot Noir massale selections planted in 1999 on a very steep slope facing south/southeast at 350m on limestone and clay.

CELLAR NOTES

40% whole-bunch natural fermentation for 21 days
18°C max. Aged in old French oak barrels for 16 months. First sulfites are normally added after malolactic.

