

SCHLOSSMÜHLENHOF  
**SCHLOSSMÜHLENHOF**  
**PICOBELLO PGGB GRAUER**  
**BURGUNDER**

GERMANY • GERMANY • EUROPE

**TECHNICAL DETAILS**

**The Estate**

Located in the quiet little town of Kettenheim in the Rheinhessen, the Schlossmuhlenhof winery has been in the Michel family for more than 150 years; it was bought by Johann Michel in 1846, who laid the foundations for its long history of winemaking that continues to this day with young Nicholas Michel.

**Wine Making**

From 27 year old vines planted 3.5 hectares to calcareous clay soils. Harvested in the middle of October, macerated for 14 days and then allowed to spontaneously ferment for eight weeks with temperature control in stainless steel. Unfiltered.

**Food Suggestions**

Pairs well with rich fish such as salmon and tuna, shellfish, poultry dishes, appetizers and snacks, and cured meat.

**TASTING NOTES**

With two weeks of skin maceration, this Grauer Burgunder (Pinot Gris) is an orange wine; spicy, dense, and multi-dimensional, it offers aromas of honeydew melon, nuts, and delicate flowers and a palate that delivers opulent fruit and a creamy texture.

**grape blend.**

**This wine contains allergens, sulfites.**

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**SCAN >>**

More About  
This Wine



**ATTRIBUTES**

- Available Size: 750mL (12 pc)
- Organic
- Class: White

**[WWW.SCHLOSSMUEHLENHOF.DE](http://WWW.SCHLOSSMUEHLENHOF.DE)**

**VINTAGE IMPORTS**

Importer & Distributor of Wines & Spirits

