

Sekt

2022

24 month yeast-contact



93 PTS. WINE SICKLING 2024

It is not often that a sparkling riesling shows this kind of peachy aroma, but there's also an intense smoky and celery character on the very clean, barely medium-bodied palate. Very long, bone-dry and intensely slaty finish. Lively, almost crunchy mousse. Disgorged September 2024. This would easily qualify as extra brut, because there is no dosage. Sustainable. Drink now.

Stuart Pigott



Sekt PRESTIGE

2016

78 month yeast-contact



96 PTS. WINE SICKLING 2024

What a dark, smoky and mineral sparkling wine. Somehow light, intense, creamy and vibrant, this squares the circle of sparkling riesling. Fantastic creamy texture in spite of the high natural acidity. Super-long steely and slaty finish. Disgorged in October 2024 after 78 months maturation on the lees in the bottle. Sustainable. Drink or hold.

Stuart Pigott



RÉSERVE

1992

366 month yeast-contact



94 PTS. WINE SICKLING 2024

Intensely smoky and leesy, with dark candied orange peel character, this is a powerful and uncompromising sparkling wine that will be too extreme for some, but I find exciting, also for the extraordinary iron and porcini mushroom aromas in the long, nobly austere finish. Limited production. Disgorged in November 2023 after 28 years of maturation on the lees in the bottle. Drink now.

Stuart Pigott



GRANDE RÉSERVE

1984

438 month yeast-contact



97 PTS. WINE SICKLING 2024

Enormously deep, this unique sparkling riesling has a mind-blowing dried porcini mushroom and candied orange complexity plus a fascinating thread of savory. In spite of the weight that almost four decades of maturation on the lees in the bottle has created, this is so very alive. Gigantic concentration in the almost endless finish. Disgorged in November 2023. Drink now.

Stuart Pigott

