



Cuvée Bertrand

Schloss Gobelsburg, 2011

750 ml

Art. nr. 40004711

The wine was made to mark the 80th anniversary of the Prlat Bertrand Baumanns and has been a real success. The elegance of Pinot Noir joins the sweetness of St Laurent in a special harmony. Father Bertrand has been involved with the estate since 1958, and it is a respectful tribute to his work that we can enjoy here.

Origin: **Austria / Niedersterreich / Kamptal**

Grape variety: **Pinot noir, Saint Laurent, Merlot**

Maturity: **1 to 5 years**

Serving temperature: **16 to 18 °C**

Drinking suggestion: **Rabbit ragout with olives, Saddle of lamb fillet with herb jus, Pork fillet with plums**

Vinification: **fully destemmed, fermentation in wooden barrel, cooling period**

Harvest: **hand-picking, strict selection, in small boxes**

Maturation: **in large wooden barrel/foudre**

Volume: **12.5 %**



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10