AUGUST KESSELER

Cuvée Max 2015

Pinot Noir

REGION	Rheingau
CATEGORY	Red Wine
TYPE	Pinot Noir
TASTE	Dry
VINIFICATON	Barrique
TEMPERTURE	57°-61°F
AGING	2035
ALLERGENS	Contain Sulfites
R/S	1 g/l
ACIDITY	5.1 g/l
ALC. BY VOL.	14%



Sustainable Practicing
Vegan Practicing

SERVING SUGGESTION

Ideal with grilled pork saddle, tenderloin, and braised beef involtini.

TASTING NOTES

Dedicated to our winemaker Max Himstedt this Pinot Noir originates from up to 70 years old plants. With every draft the Cuvée achieves more magnificence on the palate. It is creamy and rich combined with spiciness and a juicy touch that goes along with an extraordinary aromatic highlight embedded in bitter and sweet tones of cherry and fresh herbs. A perfect Pinot Noir with its own character.

VINEYARD

The grapes for this wine come mainly from steep slopes in Assmannshausen where the soil is dominated by slate and quartzite.

VINIFICATION

Our grapes are hand-picked and go through another selection process afterwards. Each parcel is vinified separately. Shortly before bottling we are assembling the cuvee. The 2020 vintage has been manufactured in barriques in our double stored cellar from 1792.

THE ESTATE

When August Kesseler took over his parent's establishment founded in 1924, he was only 19 years old. Back then, mainly bulk wine was produced and the area covered was not larger than 2,5 ha. Under August Kesseler's guidance the estate has become one of the flagship ones of the Rheingau area. Down to the present day it has also acquired high international reputation. Today the vineyard estate contains 32,5 ha in some of the best Rheingau sites like: Assmannshäuser Höllenberg, Rüdesheim Berg Schlossberg, Lorchhäuser Seligmacher, Hattenheimer Wisselbrunnen and many more. We produce 60 % Riesling and 40% Pinot Noir. We are a member of the VDP and the German Barrique-Forum. Max Himstedt is the estate's most experienced and ambitious winemaker who pushes forward the production of word class wines.For a couple of years August Kesseler and especially Max Himstedt have been joined by another ambitious and young oenologist: Simon Batarseh. Together with the first two mentioned and the whole team, Simon is going to lead the estate into the future. Thus, the course is set to keep producing quality wines at the highest stage.