



WINEMAKER

Pierre Milleman

TECHNICAL DATA

Alcohol
13.0%

SUGGESTED RETAIL PRICE:
\$90.99

MARKGRAF VON BADEN

DURBACHER SCHLOSSBERG SOPHIENBERG 2014
PINOT NOIR

BACKGROUND

The region of Baden, where Markgraf Von Baden vines are nurtured and grown is named after the Baden family. The family has been committed to Baden for over 900 years. From early on, the Margraves promoted winegrowing — through the creation of wine standards and laws, innovative agricultural methods and the introduction of new grape varieties.

Built in 1134, the castle in Salem was used as a monastery. The origin of the monks lay in Burgundy and they brought viticulture to Salem. In the Middle Ages about 310 monks lived in Salem and managed over 2,500 acres of vineyards.

In the course of secularization, the Margraves received the castle from Napoleon Bonaparte as a compensation for lost territories. In 1802, the Margraves came to Salem and promoted viticulture.

The history of wine in the region is a core part of our heritage and today is the motivation and inspiration to build for the future. This is reflected in our family motto: "Fidelitas" — Loyalty!

APPELLATION

Baden (Ortenau), Germany

VARIETAL COMPOSITION

100% Spätburgunder (Pinot Noir)

WINEMAKING & VINTAGE NOTES

Very distinctive and historic wines on steep-terraced (55% to 60% slope), south-facing slopes of the Black Forest overlooking the Rhine and France. The winery is over 60 acres in size and the soils consist of granite, with light minerals and clay. Over 1,700 hours of sunshine a year. All grapes are delicately picked by hand, destemmed and soft crushed, followed by fermentation.

AGEING

24 months in French oak casks.

TASTING NOTES

Nice, fruity flavors that recall Burgundy notes.

This wine is excellent with red meats and cheeses.



MARKGRAF VON BADEN
WEINGUT



"NATURE REWARDS RESPECT
WITH THE QUALITY, STYLE, AND
CHARACTER OF OUR WINES."

— HRH BERNHARD
PRINCE OF BADEN

