



Hörner Hochstadt (Pfalz)



The Character: Multi-layered Fullness and Harmonious Spice

The Hörner Grauburgunder (Pinot Gris) dry 2025 is a wine that makes the hearts of all Burgundy lovers beat faster. It is a true delight for wine lovers looking for a Pinot Gris with clear power and complexity. With the profile "FULL & EARTHY", this wine embodies the full depth and character that the Palatinate terroir can lend to the variety. In the glass, the wine presents itself in the classic light gold tone with fine green reflections, promising its freshness and concentration.

With only 5,2 g/l residual sweetness, it is clearly defined as dry. The sensory experience begins with a complex bouquet: In the nose, ripe, opulent fruit aromas of apples, pears, and fresh citrus fruits dominate. This Burgundian pome fruit is underscored in a subtle, elegant way by a light spice and a delicate hint of nuts. These nutty and spicy notes are the unmistakable quality mark of a well-vinified Pinot Gris.

On the palate, the wine from the vintage 2025 shows itself balanced and round. The intense fruity notes merge with a pleasant spice and are carried by an invigorating but best-integrated acidity of 6,5 g/l. This acidity ensures the necessary structure, while a fine sparkle underscores the liveliness of the wine. Overall, this Grauburgunder 2025 is an elegant and round wine, possessing with its 11,5 % vol alcohol the necessary fullness to shine as a sovereign companion to demanding dishes or as a meditative wine in the evening.

The Grape Variety: The Royal Burgundy
Pinot Gris and Ruländer

The Grauburgunder, or Pinot Gris, is one of the most fascinating and historically significant white wine vines in Europe. It originates from a natural mutation of Pinot Noir (Spätburgunder), explaining its close relationship to the noblest red varieties. Its home is the French vineyards of Burgundy, but from there it has launched an impressive global career, proving its adaptability to different climates.

The grape variety is characterized by its numerous, sonorous synonyms, testifying to the diversity of its vinification. In Italy, it is known as light and refreshing Pinot Grigio. In France, especially in Alsace, it is referred to as Pinot Gris or rarely Malvoisie. In Germany itself, two main styles exist, traditionally reflected in the name: Grauburgunder stands for the dry, elegant, and often mineral style, while Ruländer historically designated the fuller, residual sweet variant. The berry skin of the Pinot Gris is not green but shows a reddish-gray coloration, giving the wine its seductive, light golden color depending on the maceration time.

In the Palatinate, the Grauburgunder finds ideal conditions thanks to the mild climate and high solar radiation to develop its full fruit and characteristic, slightly earthy structure, making it the perfect representative of the classic Burgundy style.

The Terroir and the Vintage 2025: The Depth of the Sandy Loam Soil

The unique note and earthy character of our Grauburgunder are inextricably linked to the sandy loam terroir of the Palatinate, on which the grapes for the 2025 vintage grew. The sandy loam is the perfect foundation for a Grauburgunder of this fullness and elegance:

- Loam Component: The high loam content ensures excellent storage capacity for water and nutrients. This is decisive for the profile "FULL & EARTHY", as the even supply of the vines promotes the formation of a powerful, full-bodied structure even in warmer periods.
- Sand Component: The sand loosens the soil, supports drainage, and warms up faster. This is important for aroma development and the clear working out of the fruity notes of apple and pear.

The vintage 2025 in the Palatinate additionally contributed to quality by giving the Grauburgunder the necessary ripeness and concentration. The combination of

optimal weather and this ideal soil allowed the grapes to unfold their full aromatic range while maintaining the pleasant acidity of 6,5 g/l. The result is a Grauburgunder 2025 with incomparable depth, combining fullness with characteristic Palatinate elegance.

Food Recommendation: A Round Wine for Fine Cuisine

Its elegant and round structure makes this dry Grauburgunder the ideal wine for a wide range of dishes. It is a sovereign host that almost never seems out of place and subtly highlights the aromas of the food.

Our recommendations for irresistible enjoyment:

- Fish & Seafood: Excellent with fried fish (halibut, monkfish) as well as scallops or lobster.
- Classic Main Dishes: A perfect partner to veal fillet, poultry with cream sauces, or the classic Wiener Schnitzel. The fullness of the Grauburgunder withstands the spice of the dishes.
- Vegetarian: Outstanding with creamy risottos, mushroom dishes, or gratinéed vegetables, where the nutty notes of the wine complement the earthy aromas of the food.
- Cheese: Ideal companion to mild, slightly aged hard cheeses or creamy Brie.

Serving temperature: To optimally unfold the complexity of the bouquet and the earthy depth, enjoy it at ideal 10-12 °C.



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