

Technical Sheet

English version

PREMIERE Pinot Noir



COLOUR

Red wine

BLEND

100 % Pinot Noir

YEAR OF HARVEST

2022

VINIFICATION

Cold maceration at 8°C
Wild yeast alcoholic fermentation in vats
Post fermentation maceration at 30°C
Malolactic fermentation

COUNTRY

Czech Republic

REGION

Moravia (Velké Pavlovická)

AGING

14 months aging in French oak demi-muids
and burgundy barrels (35% new oak)

VINEYARD LOCATION

Krepice
Kopce

TASTING DESCRIPTION

An elegant Pinot Noir with a "Côte de Beaune" burgundy style. The nose offers a complex bouquet of delicate fruity (cherry, redcurrant) and kirsch aromas with floral notes (violet, peony) and fine woods nuances. A perfectly balanced wine on the palate whose richness is supported by a good structure and a nice acidity.

SOIL TYPE

Loess and sandstone

ALCOHOL DEGREE

13 %

LIMITED EDITION

600 bottles

GASTRONOMICAL MATCH

Grilled duck fillets with its traditional butter
mash and spring vegetables.



(A)



Wine region Moravia
Subregions

Znojmo
Mikulov
Velké Pavlovice
Slovácko

Wine region Bohemia
Subregions

Litoměřice
Mělník

(B)



PREMIERE

Chardonnay - Pinot Blanc



COLOUR

White wine

BLEND

50% Chardonnay + 50% Pinot Blanc

YEAR OF HARVEST

2022

VINIFICATION

Wild yeast alcoholic fermentation in French oak demi-muids (500L) + Malolactic fermentation

COUNTRY

Czech Republic

AGING

10 months aging on lees in French oak demi-muids (500L) with regular batonnage (35% new oak)

REGION

Moravia (Slovácko)

VINEYARD LOCATION

Nechvalín
Borový Čtvrť

TASTING DESCRIPTION

An elegant white wine with a "Côte Chalonnaise" burgundy style. A complex bouquet of floral and herbal notes with citrus and exotical fruits touches as well as buttery and honneyed nuances. An elegant, balanced and fluid wine on the palate, whose richness is supported by a delicate acidity.

SOIL TYPE

Loess and sand

ALCOHOL DEGREE

13.5 %

GASTRONOMICAL MATCH

Roasted langoustines with grapefruit, mango and coriander.

LIMITED EDITION

600 bottles



(A)



Wine region Moravia
Subregions

Znojmo
Mikulov
Velké Pavlovice
Slovácko

Wine region Bohemia
Subregions

Litoměřice
Mělník

(B)



Technical Sheet

English version

PREMIERE Riesling



COLOUR

White wine

YEAR OF HARVEST

2024

COUNTRY

Czech Republic

REGION

Moravia (Slovácko)

VINEYARD LOCATION

Dolní Bojanovice
Stará Hora

SOIL TYPE

Loess, sand and chalk

ALCOHOL DEGREE

13 %

LIMITED EDITION

600 bottles

BLEND

100 % Riesling

VINIFICATION

Alcoholic fermentation in stainless steel + batonnage on fine lees + temperature control

AGING

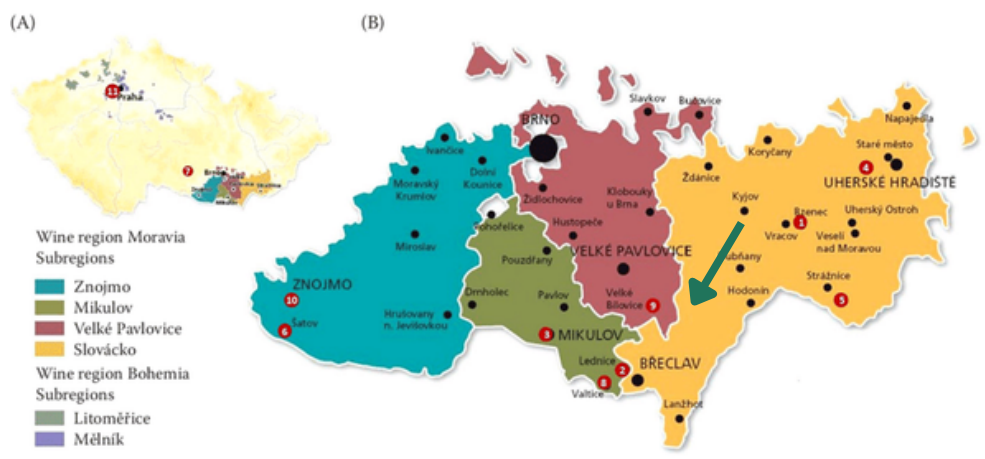
10 months aging in stainless steel without malolactic fermentation

TASTING DESCRIPTION

A precise Riesling with an Alsace style, perfect balance between fruit, acidity and minerality. The nose is expressive and opens with aromas of fresh yellow fruits (nectarine, apricot), exotic fruits and white flowers. On the palate, the attack is refreshing, carried by a beautiful crisp acidity revealing flavors of juicy citrus, white peach and a nice minerality.

GASTRONOMICAL MATCH

Creamy risotto with prawns, basil and parmesan.



PREMIERE Pinot Blanc



COLOUR

White wine

BLEND

100 % Pinot Blanc

YEAR OF HARVEST

2021

VINIFICATION

Alcoholic & Malolactic fermentation in barrels with temperature control

COUNTRY

Czech Republic

AGING

10 months aging in new French oak barrels

REGION

Moravia (Slovácko)

VINEYARD LOCATION

Archlebov
Malíny

SOIL TYPE

Loess and sandstone

ALCOHOL DEGREE

13 %

TASTING DESCRIPTION

A gastronomic Pinot Blanc aged in barrels which offers complex notes of small yellow fruits (peaches, apricots and citrus) complemented by gentle notes of vanilla, toasted hazelnuts and sweet spices. The palate is nicely balanced with delicate touch of buttery and oaky finish.

GASTRONOMICAL MATCH

Roast turkey with morels, sautéed vegetables, parsnip and celeriac purée

LIMITED EDITION

300 bottles



(A)



Wine region Moravia
Subregions

- Znojmo
- Mikulov
- Velké Pavlovice
- Slovácko

Wine region Bohemia
Subregions

- Litoměřice
- Mělník

(B)



TRADITION

Riesling - Chardonnay



COLOUR

White wine

YEAR OF HARVEST

2024

COUNTRY

Czech Republic

REGION

Moravia (Slovácko)

VINEYARD LOCATION

Dolní Bojanovice
Stará Hora

SOIL TYPE

Loess and sand

ALCOHOL DEGREE

13%

LIMITED EDITION

900 bottles

BLEND

60 % Riesling + 40% Chardonnay

VINIFICATION

Wild yeast alcoholic fermentation in stainless steel or oak barrels + batonnage on lees

AGING

10 months aging on lees in stainless steel or in French oak barrels (35% new oak)

TASTING DESCRIPTION

A precise blend of 2 grape varieties offering a complex and elegant white wine. The nose opens on white flower aromas, ripe citrus and yellow fruits completed with vanilla and toasted notes. The palate combines freshness and richness with delicate finish.

GASTRONOMICAL MATCH

Salmon quenelles with Nantua sauce and tagliatelle

