RUDOLF FÜRST · GERMANY

Centgrafenberg Spätburgunder GG, 2022

Franken, West Franconia, Franken

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2022 · 750 ml

STILL, LIGHT-BODIED

LABEL

Tasting notes

The wine displays intense aromas of dark cherry, wild berries, plum, and floral notes, layered with spice, earth, and subtle oak. On the palate, it is concentrated and elegant, with fine-grained tannins, vibrant acidity, and remarkable depth. The finish is long, complex, and persistent, with evolving notes of minerality, spice, and ripe fruit.

About the wine

The Centgrafenberg in Bürgstadt is a steep site, with slopes of up to 40%, on iron-rich red sandstone. Fermentation takes place in open wooden vats with wild yeasts and a high share of whole clusters, sometimes up to 100%. GG, or Grosses Gewächs, is the top dry-wine category of Germany's VDP, comparable to a Grand Cru.

Awards

Falstaff Wine Guide Germany 2025 2024 — 96+ points (2022); Wine Advocate (Stephan Reinhardt) 2024 — 96+ points (2022); Decanter (Caro Maurer MW) 2024 — 97 points (2022)

Winemaking

MATURATION	18 months in new barriques

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	12-15 years
FOOD PAIRING	Due to its complexity and structure, it is best enjoyed with high-end, refined dishes in a fine dining setting. This wine pairs exceptionally well with premium dishes such as roasted duck, venison, and lamb. (It also complements truffle-based dishes, aged cheeses, and fine French cuisine)

Say it: Rudolf Fürst: ROO-dolf FÜRST; Spätburgunder: SHPAYT-boor-goon-der