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

RUDOLF FÜRST · GERMANY

Franken Spätburgunder Trocken QbA Tradition, 2022

Franken, Franken





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

STILL, LIGHT-BODIED



LABEL

Tasting notes

The wine offers aromas of red cherry, raspberry, and light strawberry notes. On the palate, it is fresh and smooth, with soft tannins supporting the bright red fruit flavors. Feeling it at the end with clean, light, and pleasantly refreshing.

About the wine

vinified in open-top fermenters with a gentle cool-down after harvest to 10-13°C and a spontaneous ferment starting a few days later. At the early stages of the ferment there are just gentle pumpovers that are replaced by punchdowns in the latter stages of the ferment. After 17-21 days on skins the wines are pressed in a basket press and put into 228l barrels. While this goes for all the Fürst Pinot Noirs, this is the only wine that has no new wood at all and just stays in barrel for one year before being bottled unfiltered.

Awards

Wine Advocate (Stephan Reinhardt) 2024 — 92 points (2022)

Winemaking

MATURATION	13 months in used, small wooden barrels.

Cellar and service

SERVE AT	18–20 °C
AGEING POTENTIAL	5 - 6 years
FOOD PAIRING	Grilled meats, roasted chicken, and light pork dishes. It also works nicely with pasta, pizza, and casual overseas dishes. Its light and fresh style makes it also suitable for easy meals and everyday dining.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Franken: FRAHN-ken; Spätburgunder: SHPAYT-boor-goon-der; Trocken: TROK-ken

RUDOLF FÜRST · GERMANY

Bürgstadter Berg Spätburgunder, 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 reveals aromas of red cherry, raspberry, wild berries, and delicate floral notes, with hints of spice and earth. On the palate, it is silky and precise, with fine tannins and fresh acidity supporting layered fruit and mineral nuances. Long and elegant finish, lingering beautifully on the palate. It reveals a refined touch of spice and delicate earthiness, adding depth and sophistication.

About the wine

This Erste Lage Pinot Noir is drawn only from Fürst's two top Bürgstadt sites, Centgrafenberg and Hundsrück, at yields of about 4-4.5 tons per hectare. It ferments in open vats, partly with whole bunches, and ages about 18 months in barrique. Hundsrück's stony, thin soil gives power, while Centgrafenberg brings finesse.

Awards

Wine Advocate (Stephan Reinhardt) 2024 — 95 points (2022);
Falstaff Wine Guide Germany 2025 2024 — 94 points (2022)

Winemaking

MATURATION	old barriques aging

Cellar and service

SERVE AT	15–17 °C
AGEING POTENTIAL	8+ years
FOOD PAIRING	This wine pairs with roasted duck, lamb, and game dishes. It is also an excellent match for mushroom-based dishes, truffle, and fine French cuisine. Its elegance and complexity make it suitable for fine dining dishes and delicately flavored meats.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Bürgstadter Berg: BÜRK-shtat-ter BERK; Spätburgunder: SHPAYT-boor-goon-der

RUDOLF FÜRST · GERMANY

Astheimer QbA Trocken Chardonnay, 2022

Franken, West Franconia, Franken





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	12.5%	2022 · 750 ml

STILL



LABEL

Tasting notes

The wine offers aromas of green apple, pear, citrus, and hints of stone fruit, with subtle notes of vanilla and toast. On the palate, it is fresh and structured, with creamy texture balanced by lively acidity and mineral undertones. The finish is clean, elegant, and persistent, with a delicate touch of oak and spice.

About the wine

The Chardonnay grows in Astheim's Karthäuser vineyard on thin, white shell limestone. The grapes are gently crushed by foot, fermented in small oak barrels and kept on the full lees for at least 16 months before bottling. Rudolf Fürst works its white Burgundy varieties on the Burgundian model, which this lean, chalky soil suits well.

Winemaking

MATURATION	small barrels and stainless steel tanks for 6 - 12 months

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	8 - 10 years
FOOD PAIRING	Tasting with grilled seafood, lobster, and creamy pasta dishes. It also complements roasted chicken, veal, and buttery sauces. Its balance of freshness and richness makes it ideal for fine dining dishes and classic European cuisine.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Astheimer: AHST-hy-mer; Trocken: TROK-ken; Chardonnay: shar-do-NAY

RUDOLF FÜRST · GERMANY

Chardonnay R, 2022

Franken, West Franconia, Franken





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	13%	2022 · 750 ml

STILL



LABEL

Tasting notes

The wine reveals aromas of ripe apple, pear, citrus, and stone fruit, layered with notes of vanilla, toast, and subtle spice from oak aging. On the palate, it is rich and creamy, with balanced acidity supporting its concentration and depth. After-taste is long, smooth, and complex, with lingering notes of oak, minerality, and ripe fruit.

About the wine

The grapes come from a half-hectare plot planted in 1999 in the Karthäuser vineyard at Astheim, on thin white shell limestone. They are crushed by foot, fermented with ambient yeasts in 228- and 500-litre barrels and kept on the gross lees for 16 months. The vineyard is named after the Carthusian monks whose charterhouse stood in Astheim.

Awards

Falstaff Wine Guide Germany 2025 2024 — 96 points (2022); James Suckling — 98 points (2022); Wine Advocate — 96 points (2022)

Winemaking

MATURATION	12 months in barrels + 4 months in steel

Cellar and service

SERVE AT	11–12 °C
AGEING POTENTIAL	12-15 years
FOOD PAIRING	Pairs perfectly with lobster, scallops, and rich seafood dishes. It also complements roasted chicken, veal, creamy sauces, and buttery dishes. Its richness and structure make it ideal for fine dining cuisine and complex, flavor-driven dishes.

Say it: Rudolf Fürst: ROO-dolf FÜRST; Chardonnay: shar-do-NAY