The international Name for the Pinot varieties is Pinot (France, Italy). Through the fact, that scientist figured out, that Chardonnay doesn’t belong the Pinot varieties but is just a really close relative, it is not allowed to use the name Pinot for a cuvee that contains Chardonnay. That’s the reason why we use the name „π No.“ (say: Pi No).

Spakling Wine
Since early 90ies we are producing Sparkling wines from our Pinot varieties. Usually the typical Champagne-Varieties are used like Chardonnay and Pinot Noir, even though the Pinot Noir is carefully pressed to a blanc de noir.

π No. 2008 (Gold)–brut
This Sparkling made from Pinot Noir (ca. 70%) and Blanc de Blanc from Chardonnay (ca. 30%) is produced like Champagne. Fermentation and storage of the wine in small wooden barrels. Afterwards second fermentation in the bottle. After 100 months of storage we disgorged it and bottled it without Dosage. A Sparkling wine in the Style of a great Champagne. Meiningers Sparkling wine contest rated it with 93 points and it placed second in the category “Prestige Pinot Sekt”. Vinum Wineguide rated the wine with 93 points and James Suckling awarded this sparkling wine with 95 of 100 possible points.