



EHEMALIGE

DOMÄNE  
SERRIG



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2020

KABINETT

VOGELSANG

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GROSSE LAGE

VOGELSANG

November 2023



# THE HISTORY: Heir to a Legend

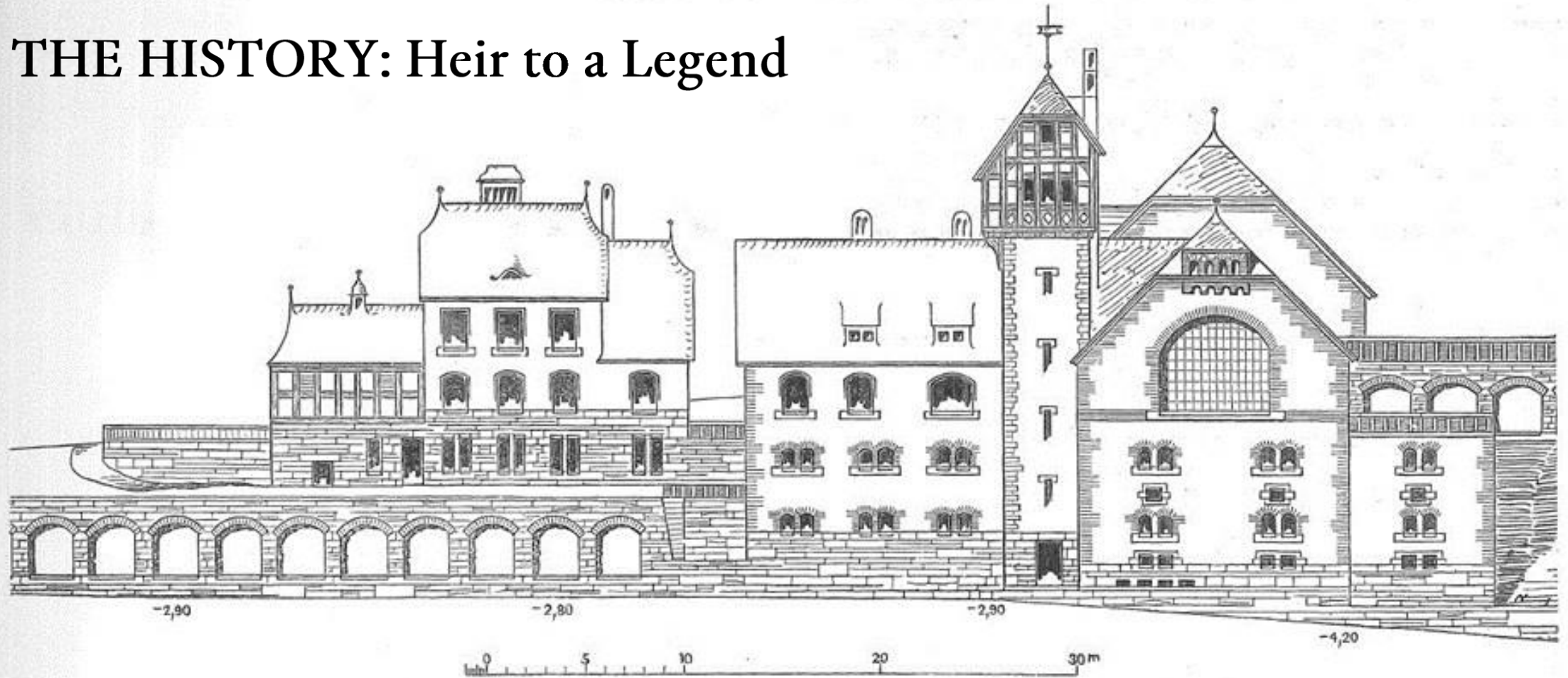


Abb. 16. Betriebsgebäude der Weinbau-Domäne Serrig. Gesamtansicht.

- Founded in 1904 by Kaiser Wilhelm II, it stood as the largest and most avant-garde state domain of its time.
- Served as an iconic representation of state viticulture for numerous decades.
- Privatized in the late 1980s and later acquired by Markus Molitor in 2016.
- Beginning in 2017, extensive recultivation and site restructuring efforts were undertaken.

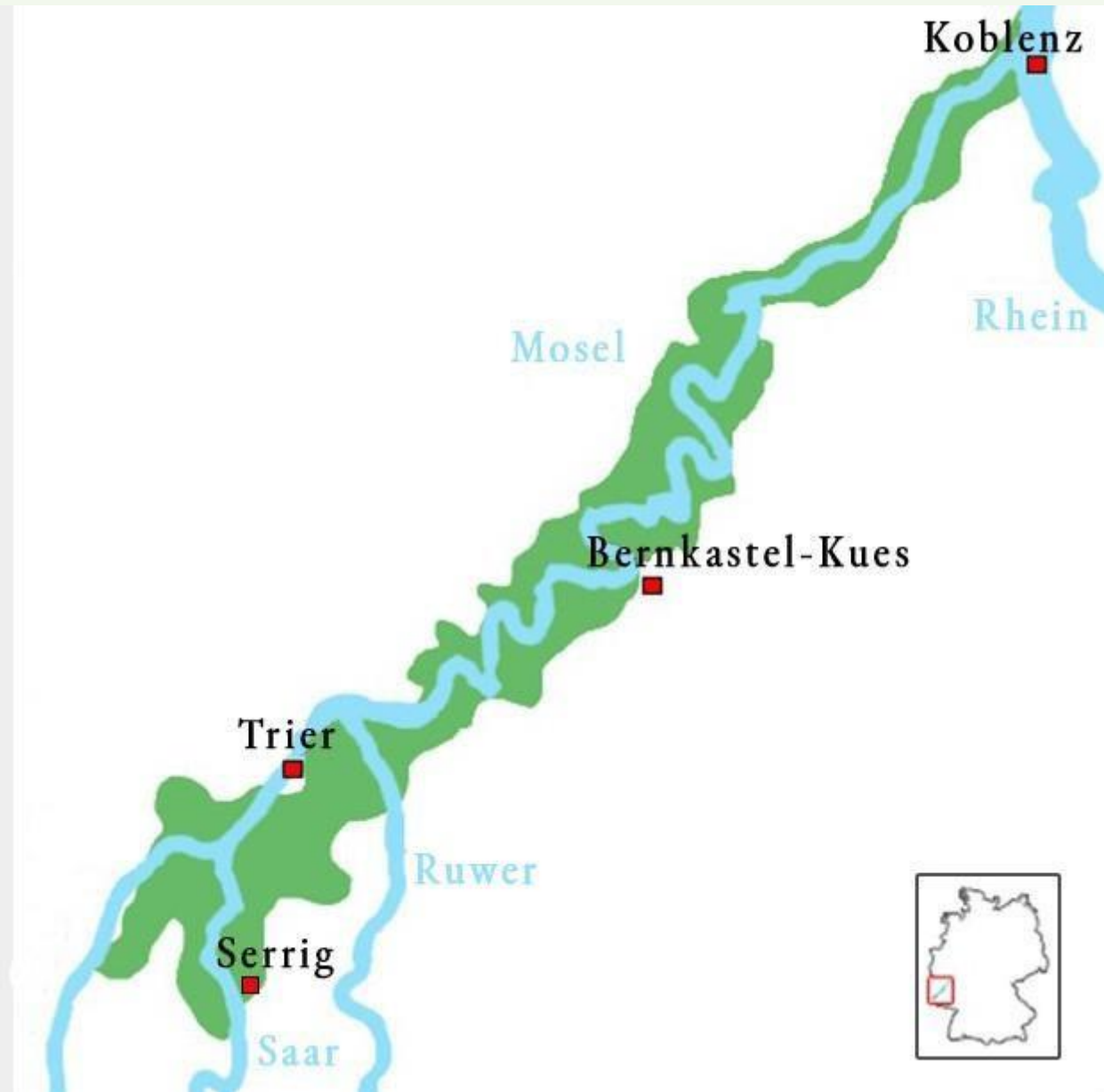


# THE TERROIR: Vogelsang



- Unique 25-hectare plot situated on a steep slate incline with gradients reaching up to 105%.
- Positioned facing the south/southwest, at elevations ranging from 220-340 a.s.l.
- The region enjoys a cool microclimate which allows for extended ripening periods. This results in wines with moderate alcohol levels of 10-12% vol, yet they retain a profound richness





# THE MAN: Markus Molitor

- Recognized as a pioneer in German individual steep slope viticulture.
- A leading advocate for conserving over two millennia of winemaking traditions in the Mosel & Saar regions.
- Recipient of numerous accolades both nationally and internationally, including impressive scores of 23x100 points & 35x99 points from renowned critics like Wine Advocate & James Suckling.





Kabinett

Grosse Lage



HARVEST IN TWO STEPS

First picking for the KABINETT and 7 to 10 days later for the GROSSE LAGE



# THE CORE: Purist Winemaking

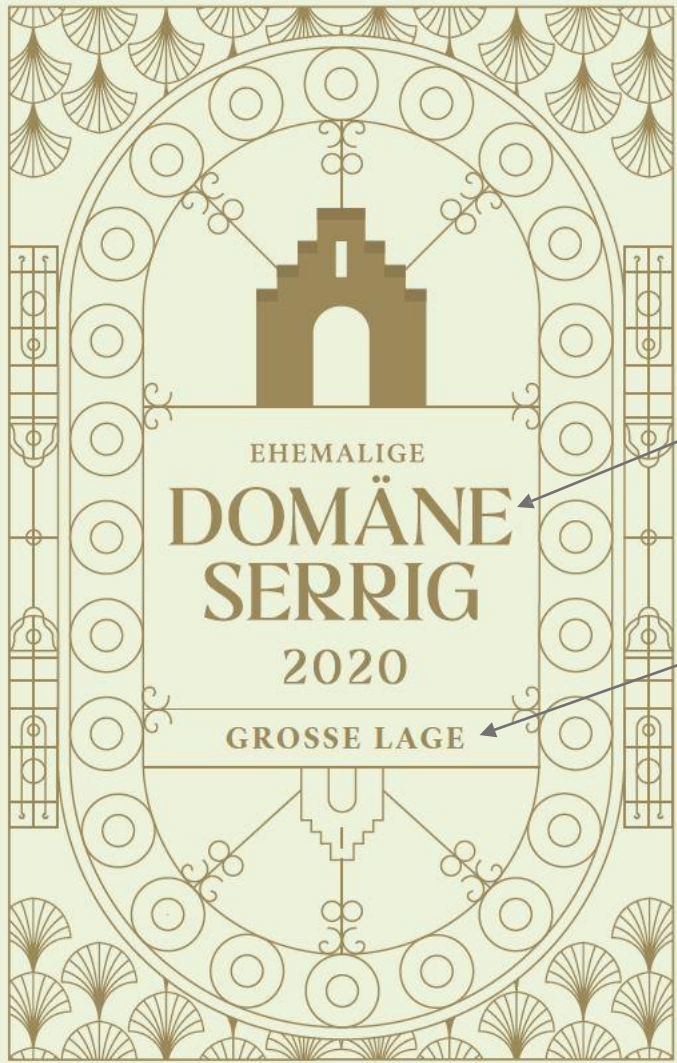
- Huge investment of time, effort & energy in the vineyards
- Harvesting and selecting grapes by hand
- Crushing the grapes followed by skin maceration for several hours
- Pressing by traditional basket press
- Natural, spontaneous fermentation
- Ageing on lees for 10 months in 3000l Stockinger casks (GL) or stainless steel tanks for Kabinett
- Two years bottling ageing before release

# THE MISSION: Two Traditional Wines

- Aims to evoke the golden age of Saar wine from the early 20th century.
- Prioritizes the quintessential qualities of Saar: exemplary dry wines and the gentle, subtly fruity Kabinett.
- Adheres to respectful steep slope viticulture, manual selective harvesting, the use of a basket press, unhurried natural fermentation, aging in large oak barrels, and prolonged maturation on the lees.







**The Name of the winery**

**Ehemalige** (*Former*)

for legal reasons because a private estate is not allowed to use the term „Domäne“ in Germany

**Serrig** (*Name of the Village*)

**The Classification**

**Kabinett** (*First picking*)

**Grosse Lage** (*Grand Cru*)

**The Name of the vineyard**

**Vogelsang** (*Birdsong*)

**VOGELSANG**



# Cardboard boxes of three only

