

André Macionga Cuvée

KOLLEKTION 2



Wine tells stories. Let me tell you one ...



ANDRÉ MACIONGA CUVÉE

In 2011, for the first time, I asked myself the question: „What would my own wine taste like?“ The effects of this question were groundbreaking for me and shaped my further years in life.

From year to year, Cuvéeing became an ever-growing passion for me. Today, the creation of wine and the associated company “André Macionga Cuvée” are integral parts of my life.

In 2017, I co-produced wines with four wineries for the first time. The cooperative work and the associated creative exchange with winemakers from different regions is very valuable to me; and always an act of inspiration. Thanks to this cooperation, I was able to realize my true call in life. As a result, André Macionga Cuvée GmbH was founded.

The cuvées that we have been able to create so far are unique wines. They are clearly structured and have substance. Allow yourself to be delighted by your palate and sit down with these strong wines. You will discover many new flavors and textures.

Another journey through the world of flavors!

A handwritten signature in dark ink, appearing to read 'A. Macionga'.

ANDRÉ MACIONGA AND THE WORLD OF CUVÉING

André Macionga, 2013 „sommelier of the year“ F.A.Z. and 2017 „host of the year“ at Gault & Millau, dealt with the world of wine from a young age: „If you want to know the wines, you have to try them“. By immersing himself in the world of flavors and their combinations, André Macionga developed a passion for food and wine at an early age.

« Wine can be incredibly versatile and multi-faced, different in texture, taste and smell. »

André
Macionga



Deepening the sense of taste

When the collaboration with Marie Anne and Tim Raue began in 2006, André was able to explore wine at a high level. His approach: chose a region and study it intensively for several months. So, André deepened his knowledge step by step until he had understood this region. Having fully understood the chosen region, he would then select another. Often, he toured wineries, exchanged views with winemakers, explored various territories and literally dipped into the world of flavor with various wines. „Marie and Tim gave me the opportunity to focus on wine, recognizing the subtle differences in aromas“. André became a self-taught wine expert.

«Es ist wie es ist.»

On the way to cuvéeing André had become well acquainted with Horst Sauer. „With tasting, my passion for wine developed. And with this growing passion, my will to research grew, explains André. „How would my own wine taste?!“ Horst Sauer gave him the opportunity to find out. From the beginning, the two got along very well. Thus, the first joint cuvee by Horst Sauer and André Macionga was created with wordless communication, from the very beginning the two understood each other perfectly. „Es ist wie es ist.“.



With wine you can experience
how the same bottle can change
completely in an hour. This is
something that fascinates me.





What is Cuvéing?

In France the term “cuvée” most commonly refers to a blend, either of more than one grape variety or of wine from specially selected barrels or vats. “Grand Cuvée” or “Cuvée Prestige” Indicates higher quality of wine. Whether the wine is a blend, or a pure variety does not matter. However, a bottle called „assemblage“ is a wine composed of more than one grape type. The aim is to bring the best possible quality of wine through the right mix of individual grape varieties to create an optimal balance.

The most classic and well-known approach is to harvest, press, ferment, store and mature each grape variety separately, by doing so, this allows the winemaker to explore a wider range of avors, aromas and textures by running off wine from each cask using a measuring beaker, this is the technique used by André.

Sensory composition

André Macionga prefers to produce cuvée’s with matured wine, in the wine cellar, together with the winemaker. Through a series of tests André is creating an image in his mind of how his wine should taste. He asks himself the question: „What could fit together, what would not?“ Through his experience in recent years, he quickly guesses what could arise from the various flavors: „It makes me happy if the flavor profile I have in my mind can be transferred into the bottle in front of me.“ In the best case, the result could even surpass his ideas. „There are two beautiful images that are unified, and suddenly this results in a completely new overall image, a unique picture that will surprise all wine lovers“. It is the variety of compositions that fascinate André Macionga.

The optimal combination

A harmoniously balanced cuvée often offers the wine lover more than a wine from a single grape variety. The cuvéing makes it possible to bring flavors, body and texture, fruit and acidity as well as a perfectly harmonious finish. The characteristics of each individual wine are in harmony with each other. This leads to a unique and tasteful experience.

Questioning leads to varied tastes

Those who drink a wine from André Macionga Cuvée should have a tasteful experience. The wines of André Macionga are clearly structured and have substance. This is sometimes one of the reasons why they are excellently suited as a food accompaniment. And once the wine is open and breathes, it reveals a new facet to the connoisseur every five minutes. “That’s exciting, a real pleasure, because wine should give pleasure. It’s fascinating to see how the same bottle of wine can completely change in the space of an hour” explains André.

Let yourself be delighted by the taste buds. Those who grapple with the cuvée’s of André Macionga, will enjoy a unique experience.: «For me wine is passion, emotion, sociability, harmony and love. As versatile as life.» André Macionga.





1 KAMANIMA 2016 / 2015
0,75 L | 1,5 L | 3 L

2 KOMPLEX19 2017 / 2016
0,75 L | 1,5 L | 3 L

3 ES IST WIE ES IST 2016
0,75 L | 1,5 L | 3 L

3 ES IST WIE ES IST 2015
0,75 L | 1,5 L | 3 L

3 ES IST WIE ES IST 2014
1,5 L | 3 L

3 ES IST WIE ES IST 2013
1,5 L | 3 L

3 ES IST WIE ES IST 2012
1,5 L | 3 L

4 NYMPHE VOM MONTFORT 2017
0,75 L

4 NYMPHE VOM MONTFORT 2016
0,75 L



5 UNARTIG 2017
0,75 L | 1,5 L

5 UNARTIG 2016
0,75 L | 1,5 L

6 FREIGEIST
0,75 L | 1,5 L | 3 L

7 HILDA
0,75 L

8 L'ÉTOILE DE BERRU
0,75 L

KAMANIMA 2016

Markus Schneider & André Macionga

The project Kamanima

For me, Markus Schneider is one of the special winegrowers in Germany. Over the past two decades, Markus has built a winery that has become elite and it produces top-class wines. It has been ten years since we had the pleasure of meeting each other. From this friendship, many years of experience and passion came the extraordinary Cuvée „Kamanima“. A wine mixed with the best barrels of the estate, which gives jagged and pointed edges, with an extremely round result. Those who enjoy this rare, limited edition will join Tim Raue. He serves this wine exclusively in his restaurant. After tasting it you cannot do anything - except to enjoy more „Kamanima“

The optimal wine glass

The wine glass plays a crucial role to ensure that an aroma is perfectly developed. For «Kamanima 2016» I recommend the following wine glass:

Burgundy glass

More information about the others «Kamanima» Vintages can be found on our website.



FIRST TASTE

Freshly opened bottle

The journey with KAMANIMA 2016 begins extremely fast and reminds aromatically of a roller coaster ride, which passes by so fast that it is difficult to reproduce the characteristic trains. The wine presents itself already now clearly more animated, than still in the previous year. A young bull who is not afraid to let his muscles play; even now, not in his youth. In its structure and concentration, the wine is freshly uncorked, yet rather closed, almost stall-typical for powerful and spicy wines. In the nose the wine screams for more and has incredible potential. Light roasted aromas, reminiscent of those of a sharply roasted T-bone steak, are noticeable. With every second the wine becomes more animalistic, bundles its power and unleashes.



SECOND TASTE

With some oxygen

Now the wine opens more to me. The stall-like impression present in the first aroma picture changes strongly. The gates seem to be open, the bull dares the first step out of the stable. Its unity has become calmer in the meantime. The roasted aromas in the nose are now also reflected on the palate. In combination with full-bodied notes of blackcurrant, leather and light plum tones, the result is an excitingly dancing aromatic play. In the nose the image of a smokehouse emerges, interspersed with Szechuan pepper notes, which immediately reminds me of the small but fine meat counter of my mother. The smokiness also continues on the palate. Notes of salami are spreading. In addition, there are clear tones in the smell of burnt tent wood, but also subtle iron-containing aromas are noticeable.



THIRD TASTE

With a lot of oxygen

The third picture adds spicy tones of rosemary, marjoram and light nuances of Provencal herbs. In a harmonious interplay with dark berry fruits, the young man has now grown into an adult man, so that the wine gradually becomes more closed, more cascaded, almost dignified and a little romantic. Due to its youth the palate still experiences a crisp tannin structure, which is much more balanced and integrated and reflects this wine's incredible shelf life. It is wonderful to see how even with just a small sip, the feeling on the palate is extremely full of mouth without appearing oily or over-extracted. With such a selected and limited edition, my recommendation is clear: give the wine the time and respect it needs to be more intense and multifaceted in the not too distant future.



KOMPLEX19 2017

Klostermühle Odernheim & André Macionga

The project Komplex19

There are only a few German red wine producers who have continuously convinced me over the last few years like Klostermühle Odernehim. Accordingly, it was important for me at the beginning to work together with Klostermühle Odernehim to create a red wine cuvée. The first barrel samples in the cellar were extraordinarily aromatic and excellent. I was excited, I'll be aware of this moment for a very long time and the joint cuvéeing with the winemaker turned out to be a great pleasure. The name Komplex19 is reflected in the sensuality of this wine: this cuvée is complex, a unity, a circle. What's up with the number nineteen remains a mystery. Or are you able to solve this riddle?

The optimal wine glass

The wine glass plays a crucial role to ensure that an aroma is perfectly developed. For «Komplex19 2017» I recommend the following wine glass:

Burgundy glass

More information about the others «Komplex19» Vintages can be found on our website.



FIRST TASTE

Freshly opened bottle

This wine opens the nose the gates to its multi-layered complex nature, which is full of intimate and powerful concentration. Some rooms tell of berry structures, pine needle-like spices and excellent tannin structures, others of eucalyptus tones, deep red cherries with their delicate bitter and acid notes. And in spite of the many different rooms, all of them are connected with each other by a dense spice. The result is a very modern complex, which recalls the previous, a little more delicate and charming vinatge. Now, the game becomes more challenging - you have to make an effort to get involved with this cuvée, but this creates a lot of tension and curiosity. As with a good book, one longs for the second part of the wine with even more pleasure.



SECOND TASTE

With some oxygen

It becomes more differentiated, finer and elegant. While the spice becomes more delicate and subtle, the wine develops almost light notes of juniper berries and lemon thyme. In the nose the eucalyptus continues to unfold. The initial Burgundy tones become more reserved, the aroma becomes broader. It carries an incredibly animating acidity and a great play with cherry notes. The fullness and concentration becomes softer and silkier on the one hand, but also more racy and spicier on the other. The colour alone has become so self-contained and concentrated that it is reminiscent of a painting. It has a beautiful shine, which is produced by the ever softening tannic acid and makes the drinking flow so animating.



THIRD TASTE

With a lot of oxygen

The tannin structure became milder and now allows the always present cherry notes on the sweet side to change into marzipan tones and has become completely dry. The cuvée gains in facet richness and dimension with every breath of air. The result is a dense and complex, angular and racy olfactory picture, characterised by oriental tones and a slight caraway odour. Camomile tones can be felt both in the nose and on the palate, where it is silky, soft and anything but a fruit bomb. The combination with the spice from fir needles and the filigree nature of the light juniper blossoms results in a balanced image of all three oxygen levels, which came from different directions and now find each other at a common place.



ES IST WIE ES IST 2016

Horst Sauer & André Macionga

The project Es ist wie es ist

With this blend, Horst Sauer and I created another multi-layered wine together. It leaves a lot of rough edges. These sharp flavors give «Es ist wie es ist 2017» full complexity and sophistication.

When i invited my coworkers to the first „André Macionga Cuvée wine tasting“, this wine especially left an extremely positive impression. Some even describe it as their favorite.

By means of intense fruit and balanced acidity, this polished form of aromas produces a full wine. Round and balanced.

The optimal wine glass

The wine glass plays a crucial role to ensure that an aroma is perfectly developed. For «Es ist wie es ist 2016» I recommend the following wine glass:

Burgundy glass

More information about the others «Es ist wie es ist» Vintages can be found on our website.



FIRST TASTE

Freshly opened bottle

In the nose, the wine is intense, concentrated and very present. The abundance of power, aroma and, despite everything, dancing lightness reflects the enormous authenticity of the project. Every year different and still the same - the signature in the sixth cuvée with Horst Sauer is unmistakable. To bring the aromatic picture, the vines, the grapes, the individual barrels to their limits, is always a joy anew. Cuvée No. 6 with base vintage 2016 also reflects the origin: the wines have always been - and still are - a little more extreme and louder, more marbled and more expressive than other cuvées. The ripeness and freshness of the wine jumps directly at my nose. An aromatic picture, which is absolutely unique in its representation. This wine is anything but boring.



SECOND TASTE

With some oxygen

In the second aromatic picture, the first fullness on the palate almost gives the impression of wanting to kill you. But then: a fresh acidity that gives the wine the necessary lightness again. A cuvée that is extremely demanding and serious. The texture noticeably becomes a little denser, a little more oily, but consciously not buttery. On the palate a flood of exotic fruits, spices and indefinable aromas. It has never been so difficult for me to define a wine, because after each sip the variety of aromas doubles. In my opinion, it would be completely wrong to classify this wine in terms of taste in a grid. Due to its composition it is neither fresh, nor ripe, neither yellow, nor green, nor fruity, nor sweet. A wine where the name should be taken literally: “it is as it is”.



THIRD TASTE

With a lot of oxygen

The aroma carousel becomes even wilder and more exotic. It is reminiscent of freshly picked quince, into which the recipient just bites - a dense, concentrated feeling, paired with a gentle tannin structure. The spice, hay-like aromas and clear creaminess make the experience of this cuvée seem ethereal and mysterious. From an aromatic point of view, the wine is now in a place where it can hardly be grasped. We have rarely succeeded in presenting such an aromatic play of maturity, freshness, sweetness and acidity with such elegance. For all those who have already had the pleasure of enjoying one of the “it is as it is“ cuvées, No. 6 will amaze you. Every sip of this wine screams the name “It is what it is“ Perhaps the most impressive wine I have ever cuvéeed and enjoyed.



NYPHE VOM MONTFORT 2017

Klostermühle Odernheim & André Macionga

The project Nyphe vom Montfort

The cooperation with the winery Klostermühle Odernheim and the associated project “Nyphe vom Montfort” gave me great joy from the outset. For several years I have known and enjoyed the wines produced by the winery. They meet my taste in the highest degree. The “Nyphe vom Montfort” expresses an ingenious interplay that’s typical of the vineyard with a personal idea of flavours and their implementation. This cuvée convinces solely by the taste of its origin, the vineyard “Montfort”. A vineyard that I count among the most extraordinary and interesting Burgundy vineyards in Germany.

The optimal wine glass

The wine glass plays a crucial role to ensure that an aroma is perfectly developed. For «Nyphe vom Montfort 2017» I recommend the following wine glass:

Burgundy glass

More information
about the others
«Nyphe vom Montfort»
Vintages can be
found on our
website.



FIRST TASTE

Freshly opened bottle

Right after the uncorking the nymph greets me in her full beauty. The direct presence of N17 makes me smile at first. Memories of N16 are very present here. It seems as if she has become a little more mature and self-confident with the second cuvée. The nymph now floats on wider shoulders. After the first sip I take directly the freshness of elderberry, the fruit of ripe Williams Christ pear and the spice of freshly ground white pepper was. On the palate, a beautiful silky texture presents itself directly with discreet, fresh acidity. The yellow fruit tones are very clearly visible in the taste. First there is a slight smell of elderberry, interspersed with soft sounds. A hint of white pepper follows.



SECOND TASTE

With some oxygen

The dense texture of the wine is now almost transformed into an oily-butyric textural flow of drink. However: with fresh, slightly exotic fruit, which allows the aroma profile to grow in all three dimensions. In the nose the world of aromas becomes more and more concentrated and compact. A combination of spice, herbal tones and a hint of star anise complete the first impression that this cuvée has become somewhat more mature in its construction. The wine is on the one hand very harmonious, on the other hand a bit wild and loud.



THIRD TASTE

With a lot of oxygen

With a lot of air the wine reminds at first of dried fruit. Spicy, leathery tones are added. It is amazing to see how far the nymph changes with oxygen. The wine develops many vital tones. After some time in the glass, the sensation arises that the wine, now in the optimal stage, shows its richness of facets, which is due to the fact that it can also present its longevity in its youth with sufficient oxygen and time. Everything seems denser, more conspicuous and more intense. None of the flavours mentioned above wants to play the leading role, but in the end they radiate a perfectly formed image. In short: the nymph appears more adult, more self-confident - an aromatic image of the Montfort vineyard, translated into my idea of blending.



UNARTIG 2017

Neverland & André Macionga

The project Unartig

In the autumn of 2015 the winery of Neverland in Vendersheim, Rheinhessen caught my eye. The brothers Sebastian and Marcel Class invited me to a private wine tasting. After some visits to the winery and joint tasting we decided to start a project together.

After we had created the cuvée and the whole process was complete, we tasted the first bottle together. The word «Unartig» (naughty) was said and it was immediately obvious and undoubtedly the name this wine should have.

«Unartig» is unique. Frivolous, perky and self-confident. This is shown on numerous levels.

The optimal wine glass

The wine glass plays a crucial role to ensure that an aroma is perfectly developed. For «Unartig 2017» I recommend the following wine glass:

Riesling glass

More information
about the others
«Unartig»
Vintages can be
found on our
website.



FIRST TASTE

Freshly opened bottle

The freshly opened bottle gives off a complex and very youthful character, yet at the same time is dense and complex. The cuvée already has a deep personality, with Nashi pears and subtle elderberry. Nevertheless, the olfactory picture indicates a long way to complete unfolding. On the palate, the recipient is challenged by strong tension and acidity. Paired with a great spice, a very racy picture emerges, which can seem uncomfortable at first, but certainly ends in great complexity. As the next vintage of 2016, this taste profile corresponds to the expected outcome.



SECOND TASTE

With some oxygen

Round two, and the wine becomes more multi-faceted. In the nose now an open, beautiful Burgunderbild develops. Smells in dark green mix with the primary exoticism. Fir needles and wet grass in combination with dense, ice-cold elderberry water create an almost Mediterranean feeling. In addition, there are notes of rosemary and thyme, but also a certain fruit component. I smell galia melon, a short hint of banana and the smell of orange zest a few seconds after peeling, all of which bring the exotic taste back into balance. The taste of the wine also goes a step further. The harmony of tension, spice and the toasty tones of Brioche results in an almost conservative picture. Is that still naughty?



THIRD TASTE

With a lot of oxygen

Orange has become extremely light, with nectarine-like tones. At the next stage, aromas of apricots and vanilla are aroused in the Burgundy glass. And yet the olfactory profile remains true to the beginning of the journey: sour green aromas and balanced spices maintain the core complexity. In this third stage of this cuvée, each successive sip unfolds a new taste. In addition, there are aromas of mango and light mint, of pomelo and grapefruit. Emotionally they remind me of a carefree walk on the beach. This picture makes me extremely satisfied, especially when looking back at the origin and the name of this cuvée. Naughty 2017 will bring us much joy in the years to come. For the good!



FREIGEIST

Dreissigacker & André Macionga

The project Freigeist

Since day one of my great passion for tannin juice, the wines of the winery Jochen Dreissigacker have belonged to my absolute favourites and have constantly belonged to the ever-present contentsof my private wine cellar. The authenticity of his wines has fascinated me for a long time. There are very few winegrowers who so consistently and with world-class quality fill such diverse grape variety styles into a bottle with perfection and playful self-evidence. With the Freigeist project, as the name suggests, we have merged his grandiose barrels and their extremely different wine styles to create a unique wine. Far away from standards, guidelines and other interests. Freigeist, a wine like his name.

The optimal wine glass

The wine glass plays the decisive role in the perfect development of aroma. For the wine «Dreissigacker Freigeist» I recommend the following wine glass:

Bordeaux glass



FIRST TASTE

Freshly opened bottle

When the bottle is opened, an aura of great freedom and infinite possibilities spreads out. Like a ghost, an aroma, reminiscent of quinces, suddenly pulls through the sense of smell. The subsequent formation of an atmosphere similar to that of glacier water, however, calms the nose again. Characterized by nut tones in combination with Nashi pear nuances, this white wine leaves a captivatingly aggressive olfactory picture, which allows concentration and substance to develop in the nose. On the palate, the cuvée presents an aroma painting of colossal green and yellow tones. It balances crunchy light yellow fruits and yeast extracts, acidity and texture with unbelievable perfection.



SECOND TASTE

With some oxygen

After a short period of time, the wine has gained even more aromas and texture. The power of the barrel, its light vanilla tones, slowly become clearer, but without superficially dominating the wine. Rather, they cover and bind the initial aromas. The olfactory structure has grown into a situation that stands together in size and reveals little that is new, but underscores the incredible richness and texture of this cuvée. While the nose doesn't let you guess much, the palate continues in small but fine steps. Extraordinary Burgundy tones are not to be ignored and give the taste profile a clear line. A discreet spice is added, which allows the line to grow in all three dimensions. The result is a blend of the texture of light Burgundy grape varieties and a crisp acid structure that I have never experienced before.



THIRD TASTE

With a lot of oxygen

It seems linke it's length goes on and on. Due to it's youth there is a very constant picture throughout, and one of perfection. The nose continues to tell of a dense, concentrated elegance and also the gloss is still persistent. Despite all this, the oxygen that has meanwhile been drawn in is clearly visible. On the palate it becomes silky, notes of tonka beans become clear and remind of a diluted distillate. The reverberation has everything one could wish for: Concentration, fabric and gloss. Such a constant and yet flexible line has not been encountered by my palate for a long time. A true unique specimen. Oxygen is very good for this still very young wine. Freigeist in the 2017 vintage can be matured and stored without hesitation, even if it already brings a lot of drinking pleasure in it's very young stage.



HILDA

Klostermühle Odernheim & André Macionga

The project Hilda

Cuvée Hilda. . . For a long time it has been my wish to deal with one of my favourite grape varieties, the Riesling. With the grandiose Disibodenberg vineyard acquired by the Klostermühle, the opportunity has now arisen here to devote oneself to the subject and creatively ‘let off steam’. I had known for a long time that the Klostermühle also has an excellent command of the Riesling grape variety. However, the fact that characters that profit so differently from each other are waiting here and then emotionally sweep me along makes me very happy. . . Hilda is a symphony of the vineyard, my interpretation of it and a personal affair of the heart. Here’s to a glass of Hilda!

The optimal wine glass

The wine glass plays the decisive role in the perfect development of aroma. For the wine «Hilda» I recommend the following wine glass:

Bordeaux glass



FIRST TASTE

Freshly opened bottle

The Cuvée Prestige presents itself very substantially with a direct taste and yet extremely elegant. The play of body and acidity results in a highly complex aromatic picture, which beautifully reflects the origin. Their spiciness, freshness, minerality and density reflect the Disibodenberg vineyard perfectly. The mixture of cooler and warmer layers makes it so incredibly complex. The wine thus marches to the palate in a complex and direct way. The infinite length is carried by the acidity and stretches the aromatic picture and the complexity immensely. Freshness, green acidity and also the texture of the wine are pleasantly noticeable in the sense of smell. And yet the palate still gives a hint that the wine still needs some time.



SECOND TASTE

With some oxygen

With some oxygen the palate has arrived too. Aromas of quince, pear, mint and also a little thyme are reflected discreetly but in a highly complex way - all this makes the wine a wild ride through the garden. From an aromatic point of view, the nose appears much louder. On the palate, a very dense texture is also formed in a balanced interplay with the already clear aroma picture, which justifies the impression that this is an absolutely excellent matured wine. Due to the high complexity of the individual cells, the aromatic play on the palate, which is sometimes loud, sometimes quiet, is carried by incredible tension. The freshness and spice never diminish, so you can be sure that the glass will not stay full for long.



THIRD TASTE

With a lot of oxygen

At the end of the journey, as the bottle slowly draws to a close, the best glass by far is still to come. The oxygen is incredibly good for the wine. The olfactory picture now seems to have arrived stylishly. The previously described aromas are now clearly reflected in each sip. Every single aspect mentioned above is still very present, and one does not want to take on the leading role. The wine thus produces the image of a perfectly functioning interplay. Hilda is sometimes loud, sometimes quiet, but always very present. A self-confident Riesling cuvée prestige with corners and edges and at the same time full of harmony. My absolute favourite Riesling.



L'ÉTOILE DE BERRU

Adam Mereaux & André Macionga

The project L'Étoile de Berru

I got to know Adam-Mereaux a few years ago as a small, self-confident house that consistently pursues its style with enormous effort. The countless barrel samples and the testing of the still wines alone are a highlight of my calendar every year. It is a great pleasure for me to be able to engage with this and to be able to explore the work of other regions. Since Champagne is a much more time-consuming project, our cooperation has been flourishing for quite some time, which will also become apparent in many subsequent vintages. All the more reason for me to be happy to finally present my first, very unusual cuvée from Champagne. A great wine in a bubbling coat.

The optimal wine glass

The wine glass plays the decisive role in the perfect development of aroma. For the champagne “L'Étoile de Berru“, I recommend the following wine glass:

Chardonnay Glas



FIRST TASTE

Freshly opened bottle

Immediately after opening the bottle, an incredibly vivid picture of a refreshing day by the sea emerges. An aromatic wave of exotic aromas, marked by yellow-green stone fruits, arrives with the recipient. With a gentle, warm breeze, long, denser yeast tones mix in. On the palate, the image of an exciting sea continues: the calm and dense quality brings certain fruit aromas in wavy and intense violet tones. The result is a picture of intense full texture. The light acidity is reminiscent of a grapefruit and elegantly transfers the violet-coloured aroma into striking green tones.

SECOND TASTE

With some oxygen

With air, the sea becomes calmer, the flow clearer. At first wild and untamed, a clear, dense flow prevails, elegant and Burgundian in appearance. The now straight line integrates the original primary fruits more clearly, it becomes calmer, more classic and the initially violet tones change into apple green aromas. Almond tones make themselves felt in the drinking flow. On the nose, a beautiful spice spreads, paired with light saffron tones and a bitterness of walnuts. It's getting a lot less vinous and racier. A beautifully crafted product.

THIRD TASTE

With a lot of oxygen

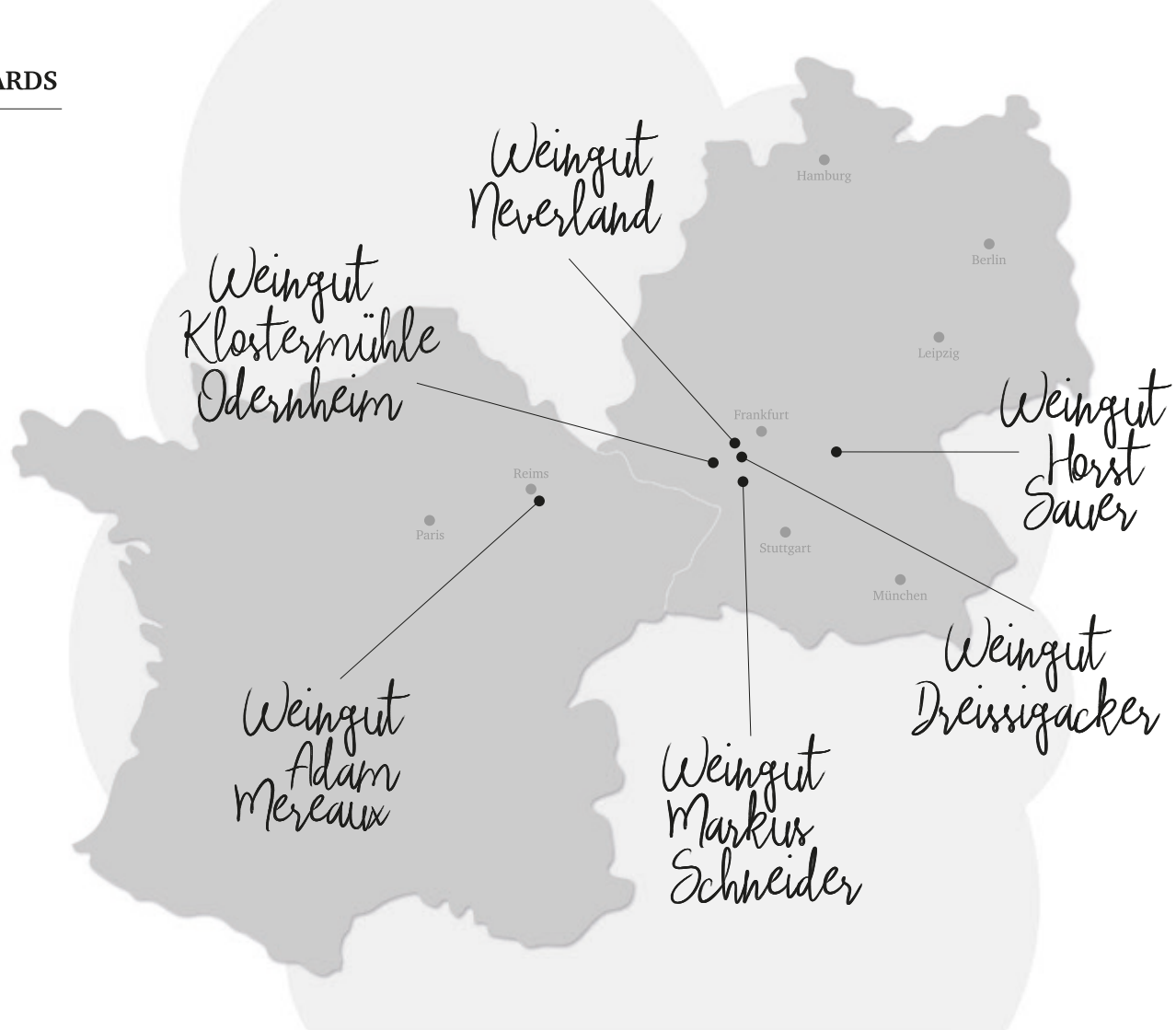
Initially violet aromas, which merged into apple-green aromas, now end in yellow, almost orange fruits and the champagne becomes more self-confident and also more angular, but always retains its harmony, which comes mainly through the texture, aroma and reverberation. In combination with the particularly low dosage, this results in an impressive interplay of acidity, sugar and base wine. The extraordinarily avant-garde, almost Mediterranean aroma profile, characterised by citrus fruits, malic acid and subtle herbal notes, coupled with its enormous wineiness and creamy texture, results in an extremely long journey on the palate.

O₂

O₂

O₂

WINEYARDS



HORST SAUER

The winery Horst Sauer in the Franconian Escherndorf is one of the most prized in the region. In 2017 gault millau awarded the house wine grower of the year. Namesake Horst and his daughter Sandra serve together over 18 hectares of the best vineyards in Franconia, including the lump and the Fürstenberg. Grape varieties such as Silvaner, Müller-Thurgau, Riesling, Pinot blanc, Bacchus, Scheurebe and late Burgundy are all found on their fantastic vines. The result is outstanding wines with distinctive, concentrated fruit and a long service life.

www.weingut-horst-sauer.de



MARKUS SCHNEIDER

The Markus Schneider Brand is one of the most famous in Germany. It stands for internationally recognized quality wines with a distinctive character. The vineyard covers nearly 100 hectares, on which 800,000 bottles are produced each year to equal proportion of red and white wines. Schneider's wines are found on the best restaurant menus in the world and are very often sold out after a short space of time. The Markus Schneider story is one of success, it lacks tradition but is rich in hard work and dedication.



www.black-print.net

KLOSTERMÜHLE ODERNHEIM

The winery Klostermühle Odernheim is in the heart of the wine region Rhineland-Palatinate. It was founded in the early Middle Ages as a farm of a monastery. The Montfort, one of the vineyards located there, is one of the steepest in the world. Klostermühle Odernheim have over 13.5 hectares, on which approximately 110,000 bottles are produced each year, of which 30,000 bottles are sparkling wine and 3,000 bottles of spirits. Their grape varieties include Pinot blanc, Chardonnay, Pinot Noir and Gewürztraminer.



www.weingut-klostermuehle.de

NEVERLAND

The winery Neverland is one of the most exciting wineries in Germany. Neverland is a place that inspires and makes a unique wine experience possible. The main reasons for this is Sebastian, Julia and Marcel Class, who run the winery together. They create unconventional wines that impress. The trio play with traditions and at the same time create space for new perspectives. On the vineyard in northern Rheinhessen, two groups of vines thrive on 15 hectares: On one hand, the more than fifty-year-old bouquet varieties Bacchus, Huxelrebe, Scheurebe, Gewürztraminer and Müller Thurgau; on the other hand, the Burgundy grape varieties: Chardonnay, Pinot Blanc, Pinot Gris and Pinot Noir along with Cabernet Sauvignon.



www.neverland-wine.de

DREISSIGACKER

A few years ago, when I was given the opportunity to take over my parents' estate and to arrange the wine-growing according to my own personal ideas, I made a decision. From the good I wanted to grow the outstanding, from the tasty exciting and from the pleasing strong in character. I relied exclusively on the unique mineralogical composition of our sites, local climatic and microclimatic conditions and my pronounced obsession with wine. Ecology, sustainability and the careful use of natural resources have gradually changed the face of our land. Fantasy and pragmatism were my daily helpers in the search for the perfect wine. In the meantime, some of the wines I cultivate have acquired a certain significance. This makes me very happy and helps me inspire, arise and be courageous, to win what keeps us wine enthusiasts constantly in suspense: exciting, occasionally even angular wines of outstanding quality.

www.dreissigacker-wein.de



ADAM MEREAX

This vineyard is located in the Montagne de Reims, so two regions (Berru and Verzenay) are combined to one passion - LE CHAMPAGNE! The area is well known for the production of fine Chardonnay grapes, which give the wine its much appreciated freshness. In combination with four generations of know-how and passion, a champagne house was born - one that grows with the ambition to offer a variety of different products with a high level of quality. With great respect for our environment, the vineyard is committed to sustainable viticulture certification and high ecological standards. Estelle represents the fourth generation of the champagne house. Our young winemaker seeks to retain the traditions of previous generations that are rooted in the wine making process and to give the family business a modern and feminine touch.

[www.instagram.com/
champagne_adam_mereaux](https://www.instagram.com/champagne_adam_mereaux)

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