

## The rise of Spätburgunder – German Pinot Noir, the equal of Burgundy

German Pinot Noir featured often in Shakespearean plays, known then as “Rhenish”, and as a “highly prized wine”. Fast forward to current times, British author and doyen of the international wine stage, Hugh Johnson OBE comments, ‘**Paul Fürst makes Germany’s most velvety Pinot Noir wines which comes closest to a real Burgundy**’.



**Should we be comparing German Pinot Noir to Burgundy?** Well, it’s hard not to when wines like **Meyer Näkel won the 2008 Decanter’s International Trophy for Pinot Noir** beating the Burgundians at their own game. Moreover, **Michel Bettane**, world renowned French wine critic, publicly declared he **mistakenly identified a wine made by star German producer Huber as Armand Rousseau Chambertin Grand Cru**.

So why is it we hear or see little of German Pinot Noir’ in Singapore? I would suggest because it is **all being drunk in Germany and Europe!** This unique master class presents the opportunity to discover three of Germany’s top pinot noir producers from 3 different regions – Huber from Baden, Meyer Näkel from Ahr, and Fürst from Franken and their Grosses Gewächs (great growth literally but actually mean GRAND CRU) Spätburgunder (Pinot Noir). There will also be a blind tasting of 3 wines adding to the intrigue.

### Confirmed Wines

Huber Bienenberg Spätburgunder GG 2007  
Huber Schlossberg Spätburgunder GG 2007  
Meyer Näkel Neuehrer Sonnenberg Spätburgunder GG 2008  
Meyer Näkel Dernauer Pharrwingert Spätburgunder GG 2008  
Fürst Centgrafenberg Spätburgunder GG 2007  
Fürst Schlossberg Spätburgunder GG 2008  
Blind Pinot Noir  
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In collaboration with Wein & Vin [www.weinvin.com](http://www.weinvin.com) this master class will be presented by Dr Eugene Ng, along with our emcee and respected wine educator, Lim Hwee Peng. For those with a thirst for knowledge and discovery, this is one our most unique and enlightening master classes.

**9:00am to 10:00am, 9th April 2011 – SGD 80 per person St. Regis Hotel, Boardroom IV. Limited places! To book, please email: [info@weinvin.com](mailto:info@weinvin.com)**