

Alexandre Dupont de Ligonnès

On parts of **the royal vineyard to Wachwitz in Dresden, Saxony** Alexandre cultivates since 2016 just under one hectare of vineyard in terraced steep slope, without exception natural and manually managed. Synthetic fertilizers and pesticides are completely avoided, in the cellar is fermented exclusively spontaneously. The winemaker's very personal touch becomes apparent during the aging process: his wines become unique Saxon wines in wooden barrels, stainless steel, amphorae and clay eggs.

White wine „Tausendsassa“

Sächsischer Landwein, dry

Ripe pear, thyme & rosemary
Gentle stone fruit, subtle floral accents

Alexandre demonstrates skill as well as dexterity in the development of cuvées with his jack-of-all-trades. It combines 60% Gewürztraminer and 40% Riesling. After the spontaneous fermentation, the wine is aged for 10 months on the fine lees in the clay amphora. This makes the wine thrilling with aromatic nonchalance.

By the glass (0,1l)
10.30 Euro

Bottle (0,75l)
62.00 Euro

Red wine „Sacre Bleu“

Sächsischer Landwein, dry

Ripe, in a special way. Because in addition to the grape variety, it is its way into this cuvée. The grape variety is Riesling. After the spontaneous fermentation and aging on the fine lees. Every sip hits exactly into the blue!

Deep red in color. Every sip hits exactly into the blue!

finished

With this wine you will be finished in a special way. Because in addition to the grape variety, it is its way into this cuvée. The grape variety is Riesling. After the spontaneous fermentation and aging on the fine lees. Every sip hits exactly into the blue!

By the glass (0,1l)
10.30 Euro

Bottle (0,75l)
62.00 Euro

Weingut Böhme & Töchter

It all began in 1986, the year in which Frank Böhme's first daughter was born and in which he planted a small vineyard together with his father Werner. Over 35 years later, the next generation is now in charge: Marika and her husband Sandro are steering the fortunes of the small winery in Gleina, which today produces some of the finest wines in the region. The winery has been listed in the VDP since summer 2022.

White wine „Roter Traminer“

Breitengrad 51, Freyburger Schweigenberg, QbA-dry

Delicately spicy juiciness & delicately salty minerality
Ripe apple & peach, acacia honey & elderflower

Roter Traminer is a white grape variety. The wines are spicy and full-bodied. The grapes were fermented spontaneously in tonneau, matured for 10 months on the fine lees and 12 months in the bottle. The wines, which bear the seal "Breitengrad51" are tasted and awarded new prizes by a jury of experts each year.

Bottle (0.75l)
88.00 Euro

White wine „Weißburgunder“

VDP, GG, Freyburger Edelacker, QbA-dry

Spicy, ripe exotic fruit & limestone
typical Burgundy mellowness

This excellent Pinot Blanc VDP Großes Gewächs was fermented spontaneously in equal parts in large wood, steel and on the skins and was stored on the lees for 10 months.

The aroma is reminiscent of exotic fruit, while the taste combines juicy, ripe acidity with a hint of yeast and a fine salinity.

Bottle (0.75l)
88.00 Euro

Red wine „Spätburgunder“

Breitengrad51, Freyburger Schweigenberg, QbA-dry

Delicate ripe berry fruit (red berries)

Paired with a cool herbal bouquet

The Pinot Noir has a balanced and elegant structure and comes across as juicy and spicy. A finely gripping tannin makes this red wine appear intense and delicate at the same time.

Breitengrad51 / Great location (Große Lage)

Smallest quantities, highest standards: the wines bearing the seal "Breitengrad51" are tasted and awarded a new prize by a panel of experts each vintage. An honor for the winery, a rarity that you have in your glass today. Traditional grape varieties from the best individual parcels of the Schweigenberg/Edelacker.

Bottle (0,75l)

96.00 Euro

Cambium Compagnie

Cambium Compagnie is a community united by the desire to produce and distribute food of particularly high quality, produced with care. With their products, Cambium Compagnie wants to become part of a sensory experience. When one of their products leaves their home, they part with no hesitation, but with the hope of becoming a beautiful moment, a special day and lasting memories.

White wine „Cuvée Compagnon“

QbA-dry

Fruit and freshness
broad character with liveliness and presence

White wine according to the Compagnie thought from 3 grape varieties, from 3 sites / winemakers: 60% Müller-Thurgau right of the Elbe, 20% Pinot Blanc, Radebeul, 20% Riesling, Meissen Bosel. The Pinot Blanc was aged in large barrels, the other two in steel. The Müller provides the base and fruit/freshness. The Pinot Blanc provides the broad character and the Riesling brings the liveliness and presence. A wine that is fun to drink.

By the glass (0,1l)
8.25 Euro

Bottle (0,75l)
49.50 Euro

White wine „Grauburgunder“

QbA-dry

Full-bodied and intense
From organic grapes Mauna, whole grape pressing

Whole cluster pressing is a gentler pressing method in which the grapes are not destemmed, i.e. the grapes are pressed together with the rape. It is often used to obtain more acidity, freshness and fruit in low-acid vintages. Whole-cluster pressing ensures, above all, higher must quality (e.g., less bitter substances in the must). Long storage on the fine lees.

By the glass (0,1l)
8.50 Euro

Bottle (0,75l)
51.00 Euro

Frédéric Fourré

It all comes down to the right balance. What Aristotle, and numerous advisors after him, said also applies to a good wine. Frédéric Fourré reveals. And he should know - after all, he has been a winemaker for almost fifteen years and, together with his wife Amrei Niessen, runs vineyards in **Radebeul's golden wagon** - the most beautiful site in Saxony, if you ask the winemaker. On weathered syenite, a total of 12 grape varieties grow on up to 70-year-old vines on 2.5ha.

White wine „Chimäre de Saxe“

German wine, dry

A spectacular acid-sweet interplay make it incredibly fruity
Ripe fruits of pineapple, peach & apricot - paired with spiciness.

Expertise and experimentation go into finding the perfect combinations, with just the right balance of residual sweetness and acidity. One wine where this has been particularly successful is Chimäre de Saxe, a blend of 85% Pinot Gris and 15% Blanc de Noir.

By the glass (0,1l)
6.60 Euro

Bottle (0,75l)
40.00 Euro

White wine „Traminer Sauvage“

German wine, dry

A combination of faded rose and intense nuttiness
Taste surprisingly dry, but melting

A limited edition of 1000 bottles.
A "wild" Traminer aged in the manner of a Savagnin. Those expecting sweet rose scents will be disappointed! The wine has a long mineral finish and its complexity allows you to smell the glass for a long time and discover a few new surprising facets with each sip.

By the glass (0,1l)
7.50 Euro

Bottle (0,75l)
45.00 Euro

Weingut Jan Ulrich

Since 1992, the Jan Ulrich winery has been operating as a successful family business on the Saxon Wine Route in **Diesbar-Seußlitz** on around 16.5 hectares of vineyards. With modern cellar technology, about 150,000 bottles of wine are produced per year. Through the expansion of the vineyard areas, the winery can now present a wide range of varieties.

White wine „Cabernet Blanc“

Seußlitzer Heinrichsburg, QbA-dry

Intense taste of citrus fruit & gooseberry.

Fine nuances of green bell pepper, pleasant residual sugar content

The aroma of Cabernet Blanc is reminiscent of black currant, mara-cuja, gooseberry, bell pepper, kiwi and citrus, so quite similar to Sauvignon Blanc. In terms of taste, the grapes of Cabernet Blanc produce spicy and powerful wines.

By the glass (0,1l)
5.80 Euro

Bottle (0,75l)
32.50 Euro

Red wine „Domina“

Seußlitzer Heinrichsburg, QbA-dry

powerful, full-bodied
tannic, mild acidity

Domina is a red grape variety created by crossing the varieties Blauer Portugieser and Pinot Noir (Spätburgunder). Domina grapes are striking blue-black and medium to voluminous in size.

The intensely colored Domina red wines are full-bodied and powerful. They taste intensely of a combination of dark wild berries, cherry and coffee and have a full-bodied tannin structure.

By the glass (0,1l)
6.30 Euro

Bottle (0,75l)
34.80 Euro

Klaus Böhme

Kirchscheidungen, in the picturesque Unstrut Valley, Saxony-Anhalt is home to the Klaus Böhme family winery. The 300-year tradition of the winery was interrupted in 1960 in the course of forced collectivization. Beginning with the first great vintage in 1994, the Klaus Böhme winery developed into a flagship operation in the **Saale-Unstrut region** with a vineyard area of over 12 hectares. In addition to estate and site wines with predicate, the "Bergstern wines" represent the top of the quality pyramid of the winery.

White wine „Gutedel“

Großjenaer Blütengrund, QbA-dry

Subtle aromas of exotic pineapple and crisp apples
accompanied by a lively citrus note

As one of the oldest cultivated vines, the Gutedel grape variety represents a specialty of the Saale Unstrut growing region. This finely fruity wine with its harmonious acidity was pressed in the winery Klaus Böhme exclusively from the grapes of the single vineyard Großjenaer Blütengrund.

By the glass (0,1l)
4.95 Euro

Bottle (0,75l)
29.50 Euro

White wine „Riesling Spätlese“ (late harvest)

„Bergstern“ Dorndorfer Rappental, QbA-dry

Concentrated and rich
Very intense fruit aromas

Only premium wines are marketed under the „Bergstern“ label, which represent the top of the winery's quality pyramid. The multi-layered bouquet impresses with an enormous fruit concentration with aromas of grapefruit, ripe apples and refreshing citrus fruits, which contrasts with the gripping minerality and is complemented by the perfectly integrated acidity.

By the glass (0,1l)
8.00 Euro

Bottle (0,75l)
48.00 Euro

Red wine „Cuvée Veitstanz“

Burgscheidunger Veitsgrube, QbA-dry

Firm notes of vanilla & tobacco

very powerful with robust elegance

Veitstanz is a cuvée of Dornfelder, Pinotin and Frühburgunder. Not a blockbuster, not soft, not a run-of-the-mill wine, but something special.

That leaves the name Veitstanz. The Veitstanz is a custom from the Middle Ages and is supposed to drive away evil spirits at the summer solstice.

By the glass (0,1l)

7.00 Euro

Bottle (0,75l)

42.00 Euro

Marbachs Wolfshügel

Regional wine from Brandenburg with tradition and high quality. The cultivation is done with natural fertilizers and without herbicides. The wines are aged naturally, are balanced and harmonious. The vineyard is located on the sunny southern slope of the Jerischker Endmoräne. Here grow on 4 hectares of vines Riesling, Roter Riesling, Johanniter, Cabernet Cortis and Regent.

White wine „Roter Riesling“

Southern slope Jerischker Endmoräne, Brandenburger Landwein-dry

aromas of ripe apples, juicy pears and stone fruits

perfectly integrated acidity, wonderful freshness

Brandenburg meets Saxony - Grown in Brandenburg on Wolfshügel, accomplished in Saxony by Stefan Bönsch. The Red Riesling is a mutation of the well-known white Riesling. The name-giving pigments in the berry skin conjure up a delicate play of colors in the glass. This exceptional wine is limited to 400 bottles.

By the glass (0,1l)

7.30 Euro

Bottle (0,75l)

44.00 Euro

Martin Schwarz

Two perfectionists, Martin Schwarz and Grit Geißler. 2.2 hectares of **steep slopes along the Saxon Wine Route, in Radebeul, Meißen, Diesbar-Seußlitz and Merbitz**. 100% handmade. Lovingly and meticulously.

Since 2013, the wines have been aged in our own winery, the Weinmanufaktur in Meißen. Gentle aging in new and used wooden barrels with the goal of creating individual wines that convince through complexity and finesse. Wines that can mature and change.

White wine „Weiß & Grau Barrique“

QbA-dry

Strong yellow, full-bodied, aromatic, fruity.

Notes of pineapple and orange peel

A unique Burgundy cuvée that has it all. It combines 60% Pinot Blanc and 40% Pinot Gris. In addition to the aromatic fruit, spicy hints are also noticeable due to the aging in barrique. Full-bodied and balanced with wonderfully present acidity, the wine has a lingering finish marked by minerality.

By the glass (0,1l)
9.80 Euro

Bottle (0,75l)
59.00 Euro

White wine „Weiß von Schwarz“

Spätburgunder Weissherbst, Barrique

QbA-dry

Mineral structure

Very intense aromas of wild berries

100% Pinot Noir. Matured for 11 months in barriques. It is full-bodied on the palate and shows the 2022 vintage. The mineral structure of the Friedstein is noticeable. The old vines from the left bank of the Elbe bring balance. The wood is well integrated and provides the necessary texture.

By the glass (0,1l)
11.60 Euro

Bottle (0,75l)
69.80 Euro

Weingut Matyas

The Matyas family winery, founded by Ingeborg and Matyas Probocskai in the middle of the **vineyards at the foot of the Friedewald in Coswig**, has been run by daughter Andrea Leder since 2014. She continues with her young team, cellar master Hendrik Weber and winemaker Klaus Mehlig the tradition and vision of the parents. The love of nature, the vine and wine, the knowledge and expertise gained from many years of professional experience in viticulture and cellar management form the basis for the successful Matyas winery.

White wine „Bacchus“

Radebeuler Johannisberg, QbA-dry

Floral, aromatic and fruity

Lively minerality, refreshing complexity

The Bacchus grape variety, a cross between Silvaner, Riesling and Müller-Thurgau, owes its popularity among winemakers especially to the fact that it ripens early and thus reaches high levels of maturity.

By the glass (0,1l)
5.30 Euro

Bottle (0,75l)
32.00 Euro

White wine „Grauburgunder“ aged in oak barrel

Radebeuler Lößnitz, QbA-dry

Fine and full-bodied, delicate wood notes.

Accompanied by aromas of pear, quince and dried fruit

On the palate, this white from Saxony's Elbe Valley delights with elegant melting, gentle power and rich gold in the glass. The finish is long and pleasing. This white barrique wine is made from 100% Pinot Gris grapes. After manual harvest and fermentation, aging takes place for five months in barrique barrels.

By the glass (0,1l)
7.70 Euro

Bottle (0,75l)
46.00 Euro

Red wine „Regent Barrique“

Radebeuler Lößnitz, QbA-dry

Intensely fruity

Garnet red, full-bodied, light acidity

Fine tannins in the aftertaste

Regent is a new variety and only received German variety approval in 1995 and European variety approval (classification) the following year.

Some popcorn, chocolate cookie, fine spice and intense fruit.

Clear and fine juicy, firm body with power and backbone, subtle cherry fruit and light spice, invigorating, fine tannin, good balance, calm and composed, fine finish.

By the glass (0,1l)

6.40 Euro

Bottle (0,75l)

35.50 Euro

Weingut Schuh

The family winery Schuh in Sörnewitz has been run with much love & passion by the winemaker children Matthias and Katharina since 2016. Located at the gates of Meissen, they cultivate around 5 hectares of **steeply sloping vineyards and 11 grape varieties on the Kapitelberg and Klausenberg sites.** As a winemaker and viticultural technician, Matthias devotes himself to the production of wine and care of the vines with great care and all his love for wine. Katharina manages the sales, fills the events with life and also has the office under her.

Rosé wine „Rosa Schuh“

QbA-dry

Aromas of white gooseberry, ice candy, raspberries and strawberries.

Pleasant residual sweetness with a hint of vanilla notes

Paired with a fresh, playful acidity

The Rosa Schuh is a rosé wine that we Saxons like to call Schie-ler. The grapes come from the Dornfelder and Kerner varieties and are pressed together. This gives the wine its pink color.

By the glass (0,1l)

5.25 Euro

Bottle (0,75l)

31.50 Euro

Dessert wine „Riesling Kabinett“

Prädikatswein

Light, refreshing and full of finesse

Pleasant residual sugar content, coupled with a fresh acidity

Riesling is one of the oldest grape varieties and is considered the queen among vines. The variety additionally surprises as a light entry-level wine or as an elegant late harvest. With only 8.5 percent alcohol by volume and 34 grams of residual sugar per liter, this wine, which is only available in limited quantities, makes a refreshing companion.

By the glass (0,1l)

6.30 Euro

Bottle (0,75l)

38.00 Euro

Red wine „Dunkelfelder“
Meißner Klausenberg, QbA-dry

distinctive bitter fruit, dark forest berries, fully ripe blackcurrants, bitter
chocolate and rum pot

full-bodied, a persistent wine with soft tannin and moderate acidity

The distinct grape variety Dunkelfelder is currently grown on only about 290
hectares in Germany. In Saxony, Weingut Schuh is the only winery that has
this grape variety in cultivation.

By the glass (0,1l)
6.85 Euro

Bottle (0,75l)
39.50 Euro

Stefan Bönsch

Stefan has been cultivating his own sites since 2006. In 2013 and 2015 more
were added and in 2019 again new vines could be planted on the terraces of
the Elbe slopes. In between, he has arrived at 2 ha.

White wine „Riesling“
QbA-dry

Stone fruit, tropical fruit and citrus
Interplay with spicy minerality

In his "GesellenStücke", which includes Riesling, he incorporates his
experience, skill and many ideas. In the vineyard he pays attention to
quality for the best possible conditions for the vines. He influences the soil
quality, relies on gentle pruning and careful foliage and soil work. The
wines are without exception on steep slopes and require almost 100%
manual labor.

By the glass (0,1l)
6.85 Euro

Bottle (0,75l)
39.50 Euro

White wine „Blanc de Noir“

Radebeuler Lößnitz, QbA-dry

on the nose a delicate bouquet of ripe pear and pink gooseberry beautiful
play of sweetness and acidity, elegant freshness
full-bodied, long and appealingly fresh finish

The peculiarity of Blanc de Noir is that a red grape variety is vinified white.
This means that the grapes do not go through a longer maceration period, as
is more common, but are pressed and only the must is then fermented. You
get a wine that is visually a white wine, but combines the aromas of both
types of wine.

At first sight and on the nose it looks like a classic white wine with a floral-
fresh character, but on the palate the structure and complexity of a red wine
appear.

By the glass (0,1l)

5.50 Euro

Bottle (0,75l)

34.00 Euro

White wine „Grüner Veltliner Barrique“

Rauental Meißen, QbA-dry

Fruit and freshness that makes you want more
Lively and spicy at the same time, pithy and nutty

His "MeisterKlasse" wines are special favorites of the winemaker. His
Grüner Veltliner, which is one of them, is grown in the Rauental in
Meissen. The heavy loess-loam soil, interspersed with a lime-sandstone
vein, gives the wine its balanced strength. For a higher extract content,
the winemaker halves the grapes in early summer. The abundance of
flavors is allowed to develop for 9 months in French oak barriques before
the wine is bottled without filtration.

By the glass (0,1l)

7.70 Euro

Bottle (0,75l)

56.50 Euro

Dessert wine „Riesling -S-“

Meißner Goldgrund, Spontangärung

Minerality and sweetness, juiciness and drinkability.

Pineapple, citrus, fine honey note

The Riesling -S- grows on granite weathered rock in the Meissen Goldgrund. This soil combined with low yields allows the multi-faceted minerality of the Riesling to come to the fore. This wine fermented spontaneously in a large wooden barrel - no yeasts were added. After three quarters of a year of aging, the wine was allowed into the bottle. The natural residual sweetness harmonizes with the riesling-typical fresh acidity and minerality. Pineapple, citrus and a fine honey note bring juiciness and drinking flow.

By the glass (0,1l)

8.00 Euro

Bottle (0,75l)

48.00 Euro

Red wine „Spätburgunder“

Burgberg Niederwartha & Meißner Goldgrund, QbA-dry

Mineral character

accompanied by Saxon oak, soft tannins

Stefan Bönsch's Pinot Noir grows on the left bank of the Elbe river - on steep, rocky soils. In Niederwartha and in Meissen's Goldgrund, syenite, gneiss and porphyry shape the mineral character - further enhanced by low harvest volumes. A full 12 months in barriques of Saxon oak give the unfiltered wine time to develop its delicate but long-lasting structure. The next special edition and
a real insider tip.

By the glass (0,1l)

12.50 Euro

Bottle (0,75l)

75.00 Euro

Wine house Siegmund & Klingbeil

Perhaps the most rebellious wine house in **Saale-Unstrut**, where Sören, Sebastian and Daniel take to the stage to reinterpret wine tradition. Wines beyond the ordinary are created here. Here, boundaries are not set, but consciously tested.

Immerse yourself in a wine adventure that combines tradition and innovation. In their world, wine is not just drunk, it tells stories.

The wine cellar is located in the heart of **Bad Bibra**, where unmistakable wines are created on over 200 m².

White wine „Soulwine“

Saale-Unstrut, QbA, dry

Ripe pear, tart grapefruit, spicy thyme

Subtle acidity, smoky

This cuvée of Silvaner, Riesling and Sauvignon Blanc has matured for the most part for two years in wooden barrels, a smaller part in a fermentation egg. A wine for the soul, yes - but it is actually much more. It gives you the groove, like soul music, in the taste and fills your soul with a unique experience. It lives up to its name.

By the glass (0.1l)

7.40 Euro

Bottle (0.75l)

46,80 Euro

Red wine „Cuvée D/P“

Saale-Unstrut, QbA, dry

Intense animal and tart aromas of smoke, licorice and spiciness

Tart tannins, cherry, dark chocolate, blackcurrant

The cuvée of Dornfelder and Portugieser has matured for 3 years in oak barrels. But before you enjoy it, give it some time to breathe!

By the glass (0.1l)

10.50 Euro

Bottle (0,75l)

63.00 Euro

Thüringer Weingut Bad Sulza

Founded in 1992 as the first winery, and managed by Andreas Clauß since 1994. In 1998, he moved the business to a former farm within Bad Sulza. Here arose a winery designed in the spirit of tradition and modernity and with 50 hectares of vineyards is the largest private winery in the Saale-Unstrut growing region.

White wine „Auxerrois Excellence“

QbA, dry

Dense wine stem, delicate, soft Burgundy bouquet
Quince, apple, ripe pears, nutty aromas with finely integrated acidity

A Saale- Unstrut- Reload (in old vineyards you can find old Auxer-roisstocks in a mixed set with Pinot Blanc and Chardonnay).

The winery's internal designation EXCELLENCE stands for wines that are not produced every year and are characterized by late hand-picking of selected grape lots from favored sites and particularly gentle processing.

By the glass (0,1l)
7.60 Euro

Bottle (0,75l)
41.00 Euro

Red wine „Frühburgunder“

QbA-dry

Fruity light, with a touch of bitter almond
moderate tannin structure

This excellent Frühburgunder, was aged for 22 months in barrique. The nose is reminiscent of light red fruits such as strawberry, raspberry and currants, also violets. The winery's internal designation EXCELLENCE stands for wines that are not produced every year and are characterized by late hand harvesting of selected batches of grapes from favored sites and particularly gentle processing.

By the glass (0,1l)
8.15 Euro

Bottle (0,75l)
49.00 Euro