

2025 Bat-Nat

The Bat-Nat is a Pétillant Naturel made from Schwarzriesling, also known as Pinot Meunier. The grapes are directly pressed—long enough to lend just a hint of color—then bottled with 9 g/l of residual sugar to complete fermentation in the bottle. We gently disgorge it by hand the following spring.

The vineyard is nestled within the town, in a pocket of nature that provides a hunting ground for 15 species of bats. When we discovered this, we started a small project around it—and ever since, we've been gathering their guano to enrich our compost work.



Variety	Schwarzriesling
Origin	Kitzingen
Soil	Limestone
Altitude	205m
Orientation	Southwest
Age of vines	Planted in 1988
Vineyard size	0,74 ha
Training system	Guyot
Yield	43 hl/ha
Harvest	8.9.2024
Vinification	Direct press
Bottling	September 2025
Disgorging	April 2026
Alcohol	12 %
Acids	6,1 g/l
Residual sugar	1 g/l
Presssure	2,3 bar
Volatile Acidity	0,52 g/l
Natural SO2	4 mg/l