

# Baden

## Winegrowing area:

At 15,481 hectares, Baden is the third biggest and most southerly winegrowing region in Germany. It's situated between Alsace in the west, the Black Forest in the east and Switzerland in the south. It stretches over around 400 km from Lake Constance in the south to the Badische Bergstrasse in the north. The soils range from shingle to chalk, clay, loess, volcanic rock to shell limestone. The Baden wines are very varied in taste, even where one and the same vine is concerned. The Müller-Thurgau, pinot gris, white burgundy, Chasselas and Riesling vines are the most common. Pinot noir accounts for 35% of the entire winegrowing area.

## Vineyard Wassmer

Martin Wassmer's vineyard in Bad Krozingen-Schlatt is popular for its own Markgraf burgundy style. The vineyard produces high-quality, sophisticated and highly structure wines on 40-year-old vines. Dottinger Castellberg, Schlatter Maltesergarten, Achkarrer Schlossberg or Rote Bur in Glottertal with their special terroirs define the way they taste. Martin Wassmer has been cultivating his wines himself since 1997 and places huge emphasis on top quality from the vineyard to the cellar. The grapes are selected in the vineyard and carefully picked by hand and transferred to small crates. This shows enormous passion and devotion, careful attention to detail and constant care of the soil, vine and grape.

## Wine recommendations:

2016 Pinot gris	0.2 L/0.75 L	9.50/30.00
2015 Markgräflerland pinot noir	0.2 L/0.75 L	9.00/29.00

## Typical regional dishes:

Pumpkin soup with seeds, oil and croutons	9.50
Flatfish recommendation of the day with smoked butter sauce, swedes and fried potato dumplings	Market price
Baden-Baden venison Pink pan-fried and braised venison with wild mushrooms, pear, spätzle and lingonberries	34.00