

A. GERE 'CSILLAGVÖLGY' VILLÁNYI FRANC

2023

Country
Hungary

Region
Villányi

Varietal
Cabernet Franc

Winemaker
Andrea Gere

Alcohol Content
14%

Total Sulfur
No data

Residual Sugar
1.3 g/l

Acidity
5.4

HISTORY

For 7 generations, A. Gere has passed traditions down, each concentrating and celebrating their Hungarian heritage and collaborating with renowned Austrian vigneron Franz Weninger to further elevate the wines and express the maximum potential of the terroir.

In 2025, Andrea Gere was nominated and appointed the president of the Pannon Wine Makers Guild, a group of Hungary's most prestigious family-owned wineries. In her acceptance speech, "We stand on solid ground. The founders of the Guild established a set of values that will always serve as our starting point. Everything we do is based on tradition, our heritage and respect for nature. Our task is to add to this our own generation, the new perspective and flexibility that we need to apply in our changing world in order to carry on the message of our founders and parents about wine, grapes and the land".

VINIFICATION and MATURATION

Hand harvested and sent through pneumatic press. Aged 18 months in new 300l Hungarian oak barrels, indigenous yeasts.

VINEYARD



Meaning "Star Valley" in Hungarian, Csillagvölgy is southern facing at 180m and is primarily marly limestone, loess and dolomite. Vines were planted in the 1960s.

TASTING NOTES



Harmony of ripe, overripe red and black fruits, delicately salty-smoky notes and coffee with a subtle and note of pepper; a distinctive quality of the varietal. Supple tannins structure and persistent finish.

FOOD PAIRING



Pan seared duck, braised lamb, pheasant, BBQ ribs, smoked sausages, and herb encrusted protein dishes.

