



VINS D'ALSACE

Pinot Noir Vieilles Vignes 2022

AOC Alsace, Alsace, France

Gourmand and fruity!

THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas and the beautiful typicity of their terroir.

TERROIR

calcareous clay soil

WINEMAKING

Harvested at perfect ripeness, our Pinot Noir grapes are destemmed immediately then cold macerated for a few days. The first juices and the end of each press are kept separately after fermenting for about 10 days.

AGEING

The final Pinot Noir Vieilles Vignes blend is 30% 2-year-old oak barrel and 70% stainless steel tanks. The wine was bottled in late September.

VARIETAL

Pinot Noir 100%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

pH: 3.7

Tartaric acidity: 4.2 g/l

SERVING

Keep on the side between 10-15°C. Ideally served between 12-15°C.

AGEING POTENTIAL

5 years

TASTING

The robe is intense ruby red. Subtle blackcurrant and blueberry notes are followed by a palate of fruity smooth tannins. Excellent with red meats and cheese.

