



Pinot Noir Vieilles Vignes 2020

AOC Alsace, Alsace, France

Gourmand and fruity!

THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage will be harmonious, aromatic with well-structured acidities.

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%

14 % % VOL.

Contains sulphites.

TECHNICAL DATA

pH: 3.7

Tartaric acidity: 4.8 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 black cherry and blueberry notes are followed by a palate of fruity smooth tannins. Excellent with red meats and cheese.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

