



VINS D'ALSACE

Pinot Noir Vieilles Vignes 2019

AOC Alsace, Alsace, France

Gourmand and fruity!

THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity. Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

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 20% 2-year-old oak barrel and 80% stainless steel tanks. The wine was bottled in late September.

VARIETAL

Pinot Noir 100%

13 % % VOL.

TECHNICAL DATA

pH: 3.9

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

Open nose with blueberry and blackberry notes. Fruity mouth with smooth tannins. Long and aromatic finish. Excellent with red meats and cheese.

