

Domaine Weinbach

2022 PINOT NOIR ALTENBOURG VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Pinot Noir

Alcohol: 14 %

Residual sugar: 0 g/l

Total acidity (AT): 6 g/l

Barrel type: New and used 228L barrels

Time in Barrel: 24 months

Bottles produced: 1,460

TERROIR:

« Lieu-dit » Altenbourg. The Altenbourg terroir is located just below the Grand Cru Furstentum. Limestone forms the base of the soils, in addition to marl and sandstone. The brown calcareous soils have a pebbly structure on a steep slope with full southern exposure.

FARMING: Organic and Biodynamic (certified by Ecocert & Demeter)
Short pruning of the vines to keep yields low

PICKING: Hand-picked at optimum phenolic maturity to reinforce the aromatic expression and body of the wines

WINEMAKING: Small proportion of whole bunch. 7 days pre-fermentation cold soak followed by 2 weeks classic maceration during which the fermentation by indigenous yeasts begins (element of the terroir, enhances depth and complexity in the wines). The wine then goes through malo and ages for 24 months in a mix of used and new 228L oak barrels.

TASTING NOTES:

An intense hue and a complex and deep nose with notes of black cherries and a hint of undergrowth. The wine reveals notes of juicy red fruits and ripe grapes, with supple and smooth tannins, as a result of mastered ageing. Beautiful balance and concentration, leading to a profound texture, and ending on a long finish.

PAIRING:

Pairs perfectly with lamb, game, grilled red meats and rich sauces. Perfect with mushroom-based dishes and cured meats.

DRINK: 2025-2040.



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