

Domaine Weinbach

2021 LA COLLINE DU CHÂTEAU 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: Mix of new and used 228L barrels

Time in Barrel: 24 months

Bottles produced: 525

TERROIR:

Grand Cru Schlossberg: on a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of a shallow depth at the top of the slope and deeper at the bottom. The Schlossberg's steep, south-facing slopes ensure exposure to optimal sunshine. The soils are very well drained and warm up very rapidly.

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

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

WINEMAKING: Small proportion of whole bunch. Around 7 days cold maceration, followed by 2 weeks of classic maceration. Malolactic fermentation and ageing in a mix of used and new 228L oak barrels.

TASTING NOTES:

An delicate colour, accompanied by a subtle and powerful smoky and red fruit driven nose. A complex and satin-smooth texture on the palate, with supple tannins, as a result of optimal ripeness and mastered ageing. A very suave evolution which ends on a fruit-forward finish with notes of black cherries and forest fruit. Beautiful length.

PAIRING:

Pairs perfectly with surf and turf dishes, red meats, mushroom-based dishes and cured meats.

DRINK: 2025 - 2040

