

DOMAINE MADER



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### **MADER Wine Description:**

#### **Pinot noir 2024:**

Origine:

Born in Riquewihr on the Rosenberg: an east facing slope on a deep granit soil at 340 m altitude. Very cold night and warm days. It gives fruitiness, purity and freshness and a nice maturity to the Pinot Noir.

All the vineyard is grow organically without any chemical. Certified by Ecocert since 2007.

|                   |                                                                                                                                                                                                 |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vine Stock        | : 100% Pinot Noir. 37 years old.                                                                                                                                                                |
| Appellation       | : AOC Alsace                                                                                                                                                                                    |
| Vineyard's height | : 300 m to 350 m                                                                                                                                                                                |
| Orientation       | : East                                                                                                                                                                                          |
| Type of soil      | : granit                                                                                                                                                                                        |
| Harvest           | : By hand                                                                                                                                                                                       |
| Wine elaboration  | : Traditional, 100% destemed. 14 days maceration. No cold preferment<br>maceration. 25% is aged in stainless steel tank on fine lies during 7<br>months and 75% in oak barrel for 7 months too. |
| Aging             | : 5 years                                                                                                                                                                                       |
| Alcohol degree    | : 12.60% by Vol.                                                                                                                                                                                |
| Residual Sugar    | : 0.0 g/l                                                                                                                                                                                       |
| Total Acidity     | : 4.44g/l (in tartarique acid)                                                                                                                                                                  |
| Yield             | : 40hl/ha                                                                                                                                                                                       |