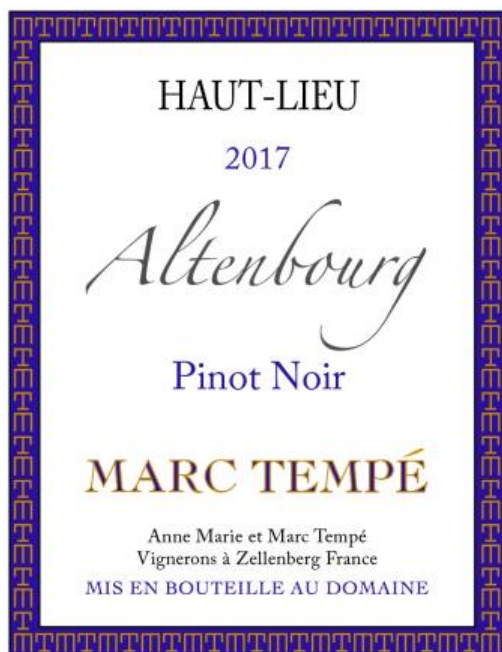




APPELLATION : ALSACE

CÉPAGE : PINOT NOIR

CULTURE : BIODYNAMIE

MISE EN BOUTEILLES : 29/05/2024

ALCOOL ACQUIS % vol : 13.5

SUCRES RESIDUELS g/l : 1.0

ACIDITE TOTALE / H₂SO₄ g/l : 3.9

VENDANGES : MANUELLES

TERROIR : Le lieu-dit Altenbourg se situe entre 220 et 300 m d'altitude, en pente douce, juste en dessous de la délimitation du Grand Cru Furstentum Sols marno-calcaro-gréseux

VINIFICATION : Egrappage manuel, macération de 5 semaines. Pressurage pneumatique doux, débouillage statique de 24 heures. Fermentation naturelle grâce aux levures indigènes, sans ajout de matières extérieures, à l'exception d'une dose minimale de sulfites à la mise en bouteille.

ÉLEVAGE : Sur lies entières en pièces bourguignonne pendant 3 années.

COMMENTAIRE : The Wine Advocate - RP 94 - Reviewed by: Stephan Reinhardt

Tasted from the magnum, the 2020 Pinot Noir Altenbourg comes from a 70-year-old plot that is located between the grand cru Furstentum and the Vogelgarten. Based on manually destemmed grapes, macerated for five weeks with manual remontage and aged with the press wine in a 228-liter barrel for 44 months, the wine opens with a deep, intense and pure, floral-scented bouquet of perfectly ripe and concentrated black berries intermingled with discreet toasty tones. Rich and generous on the palate, this is a full-bodied, intense and elegant, powerful and well-structured Pinot Noir with a fleshy texture, fine tannins and a long, saline finish. The wine is generous and openhearted but will benefit from further bottle age and should be decanted before it's served. 13% stated alcohol. Natural cork. Tasted at the domaine in November 2024.

GARDE : 2025 - 2050