

LA CORDE RED PINOT NOIR

Vintage : 2023

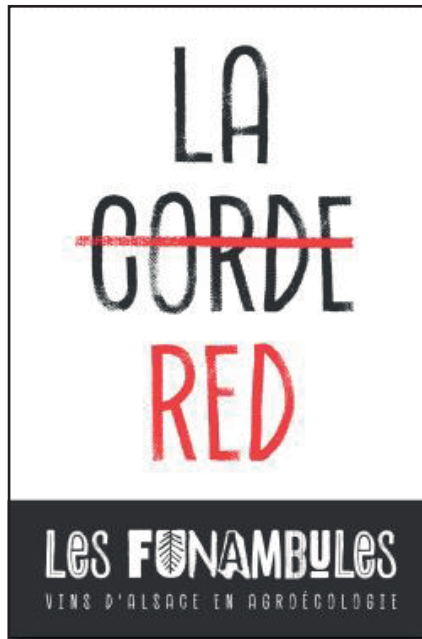
AOC : Alsace
Nb of bottles : 6000



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**

**Plot on conversion to organic
farming.**



**Dry wine. Thirst-quen-
cher, greedy and fleshy
on the palate, which calls
the second glass.**

Plot : in part on the hillsides of Kirrenbourg in
Kientzheim, bordering a forest and in Ammerschwihr.

Age : 40 years old on average.

Soil : Granite and Clay-limestone.

Work on vines : Soft pruning. No-till living soils, natu-
ral flora and unmown seedlings. Vitiforestry : trees,
hedges and birdhouses in the plots. Treatments :
plants, decoctions, sulfur/copper (in low doses). Light
mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 40 hectoliters/hectare.

Vinification : Pinot Noir (100%).

Total destemming, maceration for 7 days. Indigenous
yeast. No sulphites.

Maturation : 18 months on fine lees, in stainless steel
vats.

Bottling : Without sulphites nor filtration.

SO2 Libre : 3 mg/L - SO2 Total : 10 mg/L

H2SO4 total acidity : 3.40 g/l / Tartaric : 5.2 g/l

Residual sugar : 0.2 g/l

Volatile acidity : 0.69 g/l d'ac. s

Alcohol : 12.5 % vol.

Tasting : To be served between 12° and 14°C.

Aging potential : Who'll drink shall see ! Ready to be
drink today.