

# NUIT NOIRE PINOT NOIR

Vintage : 2020

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

AOC : Alsace  
Nb of bottles : 2000



Plots : 3 plots called Vogelgarten, Mambourg and Schnekontor, in Kientzheim.

Age : Between 16 and 56 years old.

Soil : Clay-limestone.

Exposure : South.

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

Harvest : Hand-picked and festive, thorough sorting.

Yield : 35 hectoliters/hectare.

Vinification : Pinot Noir (100%).

Semi carbonic maceration for 20 days with all bunch grape. Indigenous yeast. Addition of 2g/hl of SO<sub>2</sub> during the fermentation.

Dry red wine. Ripe wild strawberries, humus and undergrowth nose. Powerful attack, rich and nervous acidity. Opens on roasted and pepper notes. Ripe fruits, hibiscus.

Maturation : 11 months on ne lees, in new oak tun.

Bottling : Whithout sulphites nor ltration.

SO<sub>2</sub> Total : 21 mg/l

H<sub>2</sub>SO<sub>4</sub> total acidity : 4 g/l / Tartaric : 6.1 g/l

Residual sugar : 1 g/l

Alcohol : 14.5 % vol.

Tasting : To be served between 14 and 16°C.

Aging potential : Who'll drink shall see! Perfectly enjoyable in its youth, but will improve with age.