



## PINOT NOIR Réserve 2019 AOC Alsace, France



Established in the small village of Wettolsheim, the EHRHART family has been farming the diverse terroirs of Alsace since 1725. Philippe and Corinne Ehrhart farm their 25 hectares among 11 different villages with plenty different kind of soils, including 4 terroirs of Grands-Crus like HENGST, BRAND, SCHLOSSBERG and GOLDERT. All the terroirs are vinified separately to preserve the tipicity of each of them. All wines have been certified as organic since 2010 and biodynamic since 2012. Their kids Florian and Margot joined the family estate and are now the new generation of winemakers.

This Pinot Noir Réserve comes from two terroirs, 60% from terroir Rosenberg vinified in stainless steel barrels and 40% from Grand Cru Hengst terroir that we vinified in burgundy barrels for 10 month

On the nose first comes a burst of fresh, sweet red cherries that we find on the palate with some spiciness and nice acidity.



Certified Organic by Ecocert France and Biodynamic by Demeter



Hand harvested



60% Pinot Noir Rosenberg  
40% Pinot Noir HENGST



Vines are on average 28 years old



Rosenberg is vinified in stainless steel

Hengst is aged in burgundy barrels for 10 month



Yield : 45 hl/ha



Rosenberg : clay-limestone soil

Hengst : clay-marl-limestone soil



Annual production for this vintage : 3 900 bottles



Berries remain in contact with the juice during alcoholic fermentation for about 2 - 3 weeks. Then the berries are pressed with a pneumatic press. Maturing up to 10 months on the lees in stainless steel for the Rosenberg and in burgundy barrels for the Hengst Pinot Noir.