

LES CEPAGES

Le Pinot Noir Weid

GENERAL INFORMATION

Alsace Pinot Noir are often light fruity red wines with pleasant aromas of cherry and raspberry. However, with low yields, great maturities, beautiful colour, with a longer fermentation, they are sometimes aged in oak barrels, producing well-built wines, with aromas of ripe cherries and leather.



VINIFICATION

This Pinot Noir Weid is characterised by aging in small oak barrels. This singular vinification method for Alsace varieties gives it finesse and elegance. Our oenologists take particular care of the winemaking of this wine. For this Pinot Noir, maceration with daily pump over for two weeks before the fermentation and aging in oak barrels for six months.

VINTAGE 2015

A very mild spring followed by high temperatures in June and July, with episodes of severe drought accompanied by stormy passage allowed a vintage with a perfect health status of the grapes. 2015 devoted the talents of experienced balancing actors: the management of alcohol balance / residual sugars / acids needed to be very precise.

TASTING NOTES

Beautiful black cherry colour, with hints of garnet. Intense nose with notes of leather, smoke and cherry alcohol. On the palate the attack is clear, structured and silky tannins, persistence on empyreumatic notes.

Temperature of service: ambient

Aging capacity: Enjoy it now or it will reach maturity within 2-3 years.

TECHNICAL ANALYSIS

Alcohol: 13,8 % alc./vol.

Residual Sugar: 2g/L

Total Acidity H_2SO_4 : 3,4g/L

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