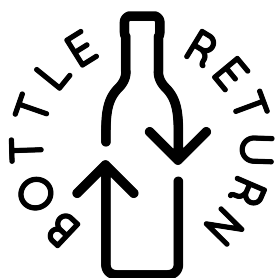


Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE:

NATURAL

REGION:

Alsace, France

APPELLATION:

Vin De France

VINTAGE:

2020

ALCOHOL:

14%

PRODUCER:

Maison Jean Huttard

ATTRIBUTE:

**Low Sulphur
Natural Winemaking**

WINEMAKER:

Maison Jean Huttard

GRAPES:

100% Pinot Noir

TERROIR:

Clay and Limestone soils with natural grass cover

VINES:

8ha producing 50hl/ha. Guyot double Poussard pruning, accompanied by strict disbudding of the buds to reduce yields and concentrate flavour quality. Hand harvest.

VINIFICATION:

Hand harvested grapes are de-stemmed before a 17-day fermentation maceration with daily pumping over. The marc is then gently pressed using a pneumatic membrane press. No filtration.

MATURATION:

Stainless steel for 9 months undergoing malolactic conversion.

TASTING NOTES:

A typically bright and ripe Alsatian Pinot Noir, benefitting from the warm, dry conditions of Alsace. Ripe red fruits including plum and cherry predominate, with bright redcurrant providing lively acidity.

PARING SUGGESTION:

A delightful red aperitif wine, also serve with with poultry, tapas, and red meats.

SERVING TEMP:

12-15°C

AGEING POTENTIAL:

Up to 10 years.

