



# DOMAINE VINCENT STOEFFLER

## ALSACE PINOT NOIR "TRADITION" 2018



Farmed organically since 1999 and **Certified organic by Ecocert since 2002**, the 37 acres of Vincent Stoeffler are located mostly in Barr, where the cellar is based, as well as in the Haut-Rhin between Ribeauvillé and Riquewihr.

In the cellar Vincent is renown for its patience and focus on the Terroir expression. He practices slow fermentations in order to respect the fruit and use large old French oak vats for the ageing.

Pinot Noir represents only 9% of the Alsatian vineyard, widely dominated by the 6 main white grapes. "It was once notably light but in an increasingly warm climate its color is darkening and it is taking on more weight" JR

SOIL TYPE \_\_\_\_\_

Clay and Marl. Very stony with mostly Gneiss. South-East exposed hillside.

VARIETAL \_\_\_\_\_

Pinot Noir (100%). 40 years old vines.

CULTURE \_\_\_\_\_

Traditional ploughing in order to aerate the soil and preserve the biodiversity. No pesticides, no herbicides and no phytosanitary products are used for treatments. Protection of the vineyard is made by spraying of "Bouillie Bordelaise" and nettle/horsetail tisane preparations (Biodynamic practices).

Harvests are made exclusively by hand at the optimum phenolic ripeness.

VINIFICATION \_\_\_\_\_

Fermentation and maceration during 7 days in 80 years old wooden French oak tanks. Ageing in the same oak vats on fine lees until bottling in the spring after harvest. Low or no addition of sulfite and no fining.

TASTING NOTES \_\_\_\_\_

Pure, ripe and natural fruit aromas on the nose (dark cherries and berries) lead to a medium-bodied, fruit intense and elegant red wit mouth-filling cherry fruit structured by fine and fresh tannins plus well-integrated, sweeping acidity.



From the same winery:

*Crémant d'Alsace blanc de blancs*

*Alsace Pinot Blanc*

*Alsace Riesling*

*Alsace Gd Cru Kirchberg de Barr Riesling*

*Alsace Gd Cru Kirchberg de Barr Gewurztraminer*