Wijnfiche

Ehrhart - Pfohl - Cuvée H | Alsace | BIO Pinot Noir France (ALSACE) — 2020

Domain

Ehrhart

The vineyards of the Ehrhart André family are located in Wettolsheim province, situated between the castles of Eguisheim and Hohlandsbourg. One has an area of more than 10 hectares of 'Appellation d'Origine Contrôlée' including four hectares in 'Appellation Grands Crus'.

Vinification

This Pinot Noir comes from an exceptional terroir, the Grand Cru Hengst. South-facing, south-east-facing, the vineyard lies at an altitude of 270-360 m, on a fairly steep slope. The soil, essentially composed of Oligocene conglomerates and limestone marl, gives the wine a solid, full-bodied character. The grapes are rigorously sorted, destemmed and placed in vats for maceration. The berries remain in contact with the juice during alcoholic fermentation to extract the wine's tannins and coloring compounds. Pressing takes place after 2 to 3 weeks of maceration. Aged for 20 months in 228L barrels.

Taste

Medium to deep garnet color. Fine purity and intensity with floral notes of wild berries, raspberry and gingerbread. Well-built palate with supple texture, supple tannins, finely tuned oak on notes of caramel, red fruits marked by well-maintained acidity and a long, lush finish.

Food pairing

Poultry - pheasant | Meat - grilled | Cheese - cheese patter | Pigeon

General information

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Biodynamic

Storage (years): > 10

Serving temperature: 14-16 °C

