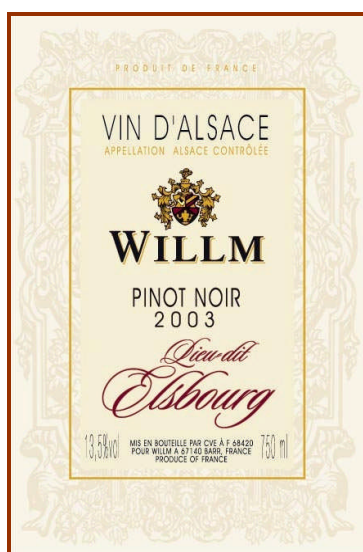


# Pinot Noir (Rouge) «Lieu dit Elsbourg» 2004




**Varietal :** Pinot Noir 100%

**Appellation :** AOC Alsace

**Vintage :** 2004

**Appreciation – Perception sugar/acidity :**

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Dry	Medium	Sweet
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**pH :** n.c.

**Alcohol :** 12,5 %

**Residual Sugar :** 2,0 g/L

**Total Acidity\_H<sub>2</sub>SO<sub>4</sub> :** 3,9 g/L

**Production :** Cases

## General Information

The 2004 vintage allowed a very special parcel selection for the Pinot Noir from the “Lieu-Dit Elsbourg”. This specific vineyard is situated next to the village of Hattstatt, south-east of Colmar. The total surface of the vineyard covers 40 Hectares but only 2,5 Ha are planted with Pinot Noir. The subsoil is full of limestone and the cultivation of this vineyard is very strict. The yields are limited to a maximum of 50 Hl/Ha, which is the same as the grand crus allowing lots of concentration to the Pinot Noir. The 2003 vintage offered ideal growing conditions to this grape variety. Meant to lie down, the wine is showing great.

## Vinification

The vinification of the Willm reds starts with a selection and sorting of the grapes in the vineyard. The grapes are destemmed (100%), crushed and put into auto-rotative vats for a cold maceration of 36 hours. During the alcoholic fermentation that follows there are regular round pumping in order to extract the color from the skins and to bring oxygen to the fermenting juice. After 9 to 12 days of fermentation with temperatures up to 86° Fahrenheit (30° Celsius) we separate the jus de goutte and the jus de presse from the skins. The wine finishes the fermentation in oak barrels made from oak out of the Vosges forests with a medium burning. Only 20% of the barrels are new and after 12 months of maturing we rack the barrels and assemble the wine in stainless steel vats. The wines are then fined, cold-stabilized and lightly filtered on Kieslgühr. After these operations the wine rests in oak vats or stainless steel tanks before the bottling generally 14 to 16 months following the harvest. The winemaking allows a good concentration but privileges the fruit expression.

## Food and Wines – Temperature of Service

Fish terrines; grilled and poached salmon, monkfish or tuna; white and red meats (beef, lamb, veal and pork); game (grouse, duck and venison); poultry; soft and mild cheeses. 53° – 59° Fahrenheit / 12° – 15° Celsius.

## Tasting Notes 2004

Intense dark ruby color. Blackcurrant and black cherries on the nose with a discrete touch of vanilla and smoke. The mouth feel is soft but intense, lots of ripe soft fruits, red and black with a good tannic structure and great length.