



## DOMAINE WACH

ALSACE - FRANCE



\* From a cold extraction process developed by Pierre (6 years of research), and vinification in demi-muid.



Baeckeoffe, chicken wings, Black Angus beef burger.



**Pleasantly fruity (raspberry) ! The tannins, although present, are silky on the tongue.** The whole is digestible and invites to have a sip, even under warm summer weather.



Impacted by the climatic conditions of a dry and very warm summer, the 2019 vintage is less abundant than usual. A beautiful late season - and some rain expected - leaves a very ripe acidity. Despite the impact of the drought, the harvest is healthy and qualitative. The wines are structured and precise.

Town : Andlau

**Soil : Marl Limestone**

Grape variety : Pinot Noir

Exposure : North-East

Slope : 20°

Surface : 0.47 Ha

Year of plantation : 1988

Yield : 50 Hl / Ha

Production : 3000 bottles

**Residual sugars : less than 1.0 gr / L**

**Acidity : 7.3 gr / L**

Peak : 3 years

Aging : 1/3 demi-muid of three years

Pinot Noir Spleen 2019

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