

PINOT NOIR HAARDT

Our Pinot Noir vineyards for this village-level wine are all located in our home site, Herzog - an east-facing slope divided by residential houses, situated below the Palatinate Forest and the Haardt sandstone quarry. Approximately half of the vineyard lies within a nature reserve in the northern section, characterized by abundant yellow Haardt sandstone and some minor limestone veins. The majority of the southern Herzog parcel, by contrast, is underlain by a former coral reef, also known as reef limestone - offering ideal conditions for this limestone-loving grape variety. This wine represents the "Village" expression of our top Pinot Noir from the Herzog single vineyard, serving as a perfect reference point for the terroir of our home village Haardt. The grapes were handharvested relatively early and underwent a second selection on the sorting table, ensuring that only the finest berries entered fermentation. Fermentation occurred spontaneously with native yeasts in open-top oak fermenters - a traditional and natural vinification method. The wine then matured for 12 months in Pièce barrels made from fine-grained oak of both French and Palatine origin. It was bottled unfiltered and without fining. The juicy Pinot fruit is charming and supple, while the wellintegrated oak imparts warm and subtle aromas of tonka beans. On the palate, fine-grained tannins, alluring extract sweetness, and a vibrant acidity contribute to a sense of balance and an elegant, slender body.



GRAPE VARIETY
Pinot Noir

BOTTLE SIZE (L)
0,75

MATURATION
Pièce
VINTAGE
2023

ALCOHOL CONTENT
13,0 % vol

ACIDITY
5,5 g/l

RESIDUAL SUGAR
0,7 g/l