



OLIVER ZETER

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 hand-harvested 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 well-integrated 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	2024
ALCOHOL CONTENT	13 % vol
ACIDITY	5,4 g/l
RESIDUAL SUGAR	0 g/l