

# Pinot noir « Steig » growth

Producer

**Domaine Ansen**

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

We are focused on aromatic wines from cool climate. Our range was simultaneously influenced by french and german cultures.



AOP Alsace individual field Steig « the slope »

Year of planting 1966 and 1976

Variety Pinot noir and Pinot meunier

Day of picking September 17<sup>th</sup> 2014

Weather of the vintage 2014 was unusually dry during spring time. The summer season allowed the landscape to become greener. Late warm temperatures have influenced fermentations.

Geology The ground is clay with red sandstone. Added with cool climate conditions, it brings acidity to the wine. That makes it food friendly and promised to a long ageing. The slope is moderate. The field is protected from northern winds thanks to a sandstone cliff. This place is part of Wangen "horst".  
The underground makes this wine unique because the stones were used to build the cathedral in Strasbourg.

Winemaking Grapes were hand picked and sorted. They were destemmed. Vatting lasted 11 days with punch downs and pump overs. The wine is 100 % free run.  
Fermentation was carried out with indigenous yeast in stainless steel tank.  
Malolactic fermentation was achieved.

Bottling April 22<sup>nd</sup> 2015 without filtration.  
100 cases / Stelvin cap / Saranex liner

Yield 43 hl/ha

Chemical analyses Alcohol : 12 %  
Organic wine certified by Ecocert FR-BIO-01

Cellaring potential 2017 - 2020

