

# 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.



AOC Alsace individual field Steig « the slope »

Year of planting 1966 and 1976

Variety Pinot noir and Pinot meunier

Day of picking September 19<sup>th</sup> 2015

Weather of the vintage 2015 main feature is undoubtedly the severe drought that we encountered from July until September.

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 12 days with punch downs and pump overs. The wine is 100 % free run.  
Fermentation was carried out with indigenous yeast in stainless steel tank (completion in 10 months). Malolactic fermentation was completed. No added sulfite.

Bottling September 19<sup>nd</sup> 2016 with no added sulfite  
230 cases (750 ml and 500 ml) / Stelvin cap

Yield 55 hl/ha

Chemical analyses Alcohol : 12.5 %  
Organic wine certified by Ecocert FR-BIO-01

Cellaring potential 2019 - 2045

