

# Pinot noir lieu-dit « Steig »

Producer	<b>Domaine Ansen</b> is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine.
AOP	<u>Alsace individual field Steig</u>
Year of planting	1966
Variety	<u>Pinot noir</u>
Picking day	October 1st 2012
Weather of the vintage	Most of the year was average. Fortunately we had heat waves in August, which favors pinot noir more than any other variety.
Geology	The ground is clay with red sandstone. The slope is moderate. The field is protected from northern winds thanks to a sandstone cliff. This place is part of Wangen "horst".
Winemaking	Grapes were hand picked and sorted. They were partially destemmed (80%). Vatting lasted 13 days with punch downs and pump overs. The wine is 100 % free run. Malolactic fermentation was carried out during winter. Ageing was carried out in stainless steel tank during 6 months.
	
Bottling	March 28 <sup>th</sup> / Stelvin cap / Saranex liner 220 cases in 2012. Maximum production from this field : 239 cases.
Yield	55 hl/ha
Tasting	The red sandstone underground contributes to the candied cherry perfume. The nose strongly reminds me of pinot noir The mouth is deep and tasty The wine is promised to a long ageing.
Chemical analyses	Alcohol: 13 % vol. Non chaptalised pH : 3.53 titratable acidity : 5.69 g/l