

Pinot Noir Réserve AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
HUNPIN	Cave Vinicole de Hunawihr	France	Alsace
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Pinot Noir	12%	No	Cork



Background

Formed in 1952, the Cave Vinicole de Hunawihr co-operative currently has 120 members. Situated around the village of Hunawihr, (9km northwest of Colmar) this co-op consists of family-owned winegrowers with a total vineyard coverage of 210 ha. The calcareous soil provides excellent vine-growing conditions. Located in the foothills of the Vosges mountain range, the region is characterised by undulating hillsides and very little rainfall.

Winemaking

About 60% of the grapes for this wine are hand harvested, and having this proportion of grapes in whole bunches helps preserve the most delicate aromas. Then, after the grapes are pressed, the juice is stored in temperature-controlled stainless steel tanks and allowed to settle before the fermentation starts. Once the fermentation is complete, the wine is aged on the lees for 4 to 6 months and then lightly filtered.

Tasting & Pairing

Intense garnet red colour. An open nose with notes of sour cherry and redcurrant. Medium weight on the palate with juicy raspberry fruit. Finely balanced tannins and acidity provide structure and grip.

A good pair to grilled salmon, duck, mushroom risotto

Sustainability & Extra Information

Vegetarian, Vegan