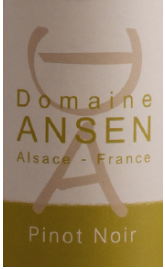


Domaine Ansen Pinot Noir

(Alsace AOC)

100% Pinot Noir



The Ansen Pinot Noir comes from two small plots of the estate in the foothills of the Vosges; one that was planted in 1984 (limestone soils) and one planted in 2013 (clay soils). Because both plots have very non-fertile soils, it always attributes nicely to this wine's crisp acidity. The grapes were fermented naturally in stainless steel, and after a gentle press, remained in tank for close to a year before bottling without the use of sulfites. This light and fresh Pinot Noir is full of dark berries on the nose as well as spice and underbrush. Clean and crisp fruit and earth on the palate makes for delightfully easy drinking, and has a refreshing side full of bright and long acidity.

Bon Vivant

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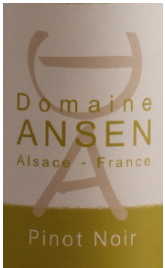
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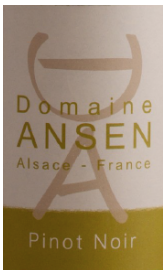
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