



## DOMAINE ANSEN

### Rosé de Pinot Noir

REGION/ ORIGIN	Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2020	WINERY ESTABLISHED	2010
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit 2 hectares
ALCOHOL	14.45%	AGE OF VINEYARD(S)	30-50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay
AGING	6 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	No fining	TOTAL PRODUCTION	1572 bottles
TOTAL SULFUR/ RS	68 mg/l 0 g/l	HARVEST TIME	September

*The Ansen family's earliest recording of grape growing was in 1603, when Lauren Ansen wrote about his wedding, and how he had a vineyard planted in the fields for wine (13 generations ago)*

In the northern most hills of the Alsace AOC of eastern France, *Domaine Ansen* has been a family of grape growers, fruit orchard farmers, cattle raisers, and all things in between for over 400 years. In the mid-nineties, Daniel Ansen set out to learn the trade of winemaking, spending time not only in Alsace, but also Australia, the United States, and Bordeaux, where he went to enology school. In 2010 he moved back into the old family house with his wife Karine and took over the fields from his father, looking forward to converting everything to organic viticulture, and starting to make wine from their grapes that had always gone to a local cooperative. Slowly expanding in Alsace's diverse land, Daniel farms 8.5 hectares, in 40 plots (some are as small as 2 rows of vines), to 8 grape varieties, on 3 different soil types (black clay, limestone, and sandstone). Careful hand harvesting, the use of stainless steel for natural fermentations and aging, and very little (to zero) sulfite use in the finished wines, he lets each grape express their natural characteristics to the fullest, be it lazer acidity, sweet ripe fruit, or a combination of both.

*'Nature is different every single year, so I don't want (or expect) to make the same wines every year'*  
– Daniel Ansen

The *Domaine Ansen Rosé de Pinot Noir* is possibly one of the greatest expressions of Daniel's Pinot Noir fruit. By law, this wine is 100% Pinot Noir, and comes from a small plot of vines in clay soils. After hand-harvesting the fruit, it starts natural fermentation in stainless steel tanks with only hours on the skins before a gentle pressing, making the final result a pale yet fairly vibrant pink color. After resting for nearly 6 months in tank, the wine is bottled and ready for release. This gorgeous rosé is full of life aromatically; loaded with fresh red berries, purple flowers, and a slightly earthy forest floor nuance that is mysterious and enticing. The palate is very fresh and alive, showing ample acidity to accompany the full brigade of flavors like small fresh strawberries, juicy red cherries, rocks, flowers, and dust.