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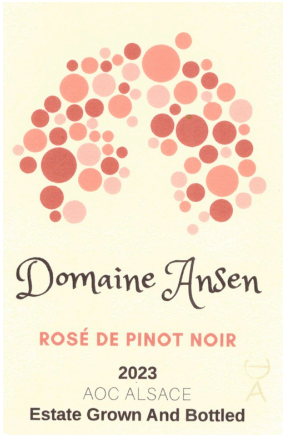

# DOMAINE ANSEN
# Rosé de Pinot Noir

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|---|---|---|---|
| REGION/ ORIGIN | Alsace AOC Westhoffen | WINEMAKER | Daniel Ansen |
| VINTAGE | 2024 | WINERY ESTABLISHED | 2010 |
| VARIETALS | 100% Pinot Noir | VINEYARD(S) | Estate fruit 2 hectares |
| ALCOHOL | 12.50% | AGE OF VINEYARD(S) | 44 years old (planted in 1980) |
| 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 | 1,368 bottles |
| TOTAL SULFUR/ RS | 70 mg/l 3 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 from whole cluster with both the direct press and saignee juice in stainless steel tanks, 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. Bottled in late May, 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.