



## DOMAINE ANSEN

### Pinot Noir Vieilles Vignes

REGION/ ORIGIN	VdF Westhoffen (Alsace)	WINEMAKER	Daniel Ansen
VINTAGE	2022	WINERY ESTABLISHED	2010
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit
ALCOHOL	11.84%	AGE OF VINEYARD(S)	41 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Marl
AGING	5 months	ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified Vin Method Nature
FILTER/FINING	None	TOTAL PRODUCTION	4,800 bottles
TOTAL SULFUR/ RS	40 mg/l .4 g/l	HARVEST TIME	September 22 <sup>th</sup>

*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 laser 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 2022 *Domaine Ansen VdF Pinot Noir* comes from a small plot of vines that Daniel's father planted in 1981 (5500 vines per hectare), grown on marl soils. After the grapes were hand harvested, 40% was left in whole cluster, and 60% were destemmed, and then fermentation began spontaneously in stainless steel tanks. After a gentle pressing the wine rested for several more months before it was bottled, having never seen sulfites, nor being filtered. This light and fresh Pinot Noir is low in alcohol yet full of lively character and nuance. The nose is packed with dark berries, 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.