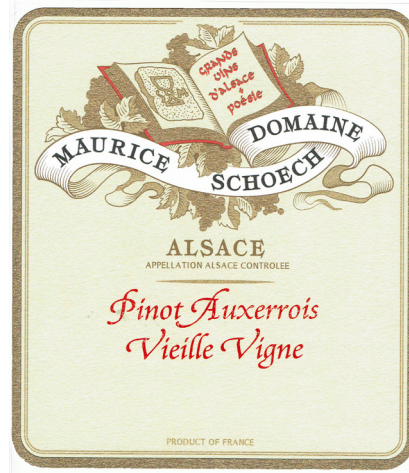


Domaine Schoech



Pinot Auxerrois Vieille Vigne



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Auxerrois (100%)
- **Average Annual Production:** 9,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** 9 g/l
- **Average Total Acidity:** 5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** A variety of plots on the plains near the domaine
- **Soil Types and Compositions:** Clay-silt
- **Vine Age, Training, and Density:** 42 year-old vines trained in Guyot at 5,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** In stainless-steel tanks with selected yeasts, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 5 months in stainless-steel tanks
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

This wine's grape variety is not actually a Pinot; its origins have been traced to the Mosel, and it can also be referred to simply as 'Auxerrois'. Blending freshness and suppleness, the wine can be enjoyed from the aperitif right through to the cheese, including with salads or tartes flambées and pizza.