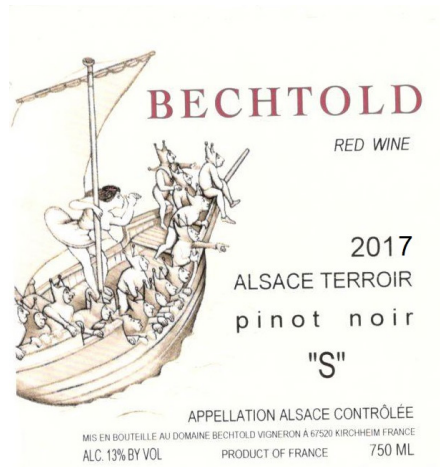


Domaine Bechtold



Pinot Noir "S"



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:**
- **Average Residual Sugar:** < 1 g/l
- **Average Total Acidity:** c. 3.6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** The Steinklotz Grand Cru (Alsace's northernmost) has a steep, 20-30% slope and faces directly south, ensuring that Pinot Noir can reach full phenolic ripeness. Rumors abound of the site's eventual promotion to Grand Cru for Pinot Noir, the first in Alsace.
- **Soil Types and Compositions:** Brown Muschelkalk and triassic limestone with magnesium deposits.
- **Vine Age, Training, and Density:** Trained in Guyot at 6,000 vines/ha
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). September-October

In The Cellar:

- **Fermentation:** Spontaneous, semi-carbonic fermentation in stainless-steel tank. Cuvaision lasts 2-3 weeks. 50% destemmed
- **Pressing:** Pneumatic
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12 months in neutral barrique
- **Press Wine:** Blended after fermentation, represents 10-15% of the final blend.
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** 15-20 mg/l total, with no sulfur added at any point.

In The Glass:

This is the finest site for Pinot Noir in Alsace, and brings wines of depth, gravity, and complexity. Intense without sacrificing balance, this Alsatian Pinot Noir is not shy about its northern origin, but is not shrill or thin, with suppleness that many in Iran-cy or the Hautes Côtes would swoon for.