

# LA CORDE RED PINOT NOIR

Vintage : 2022

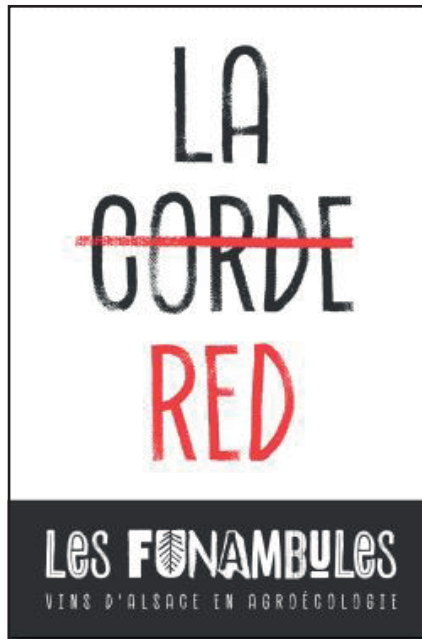
AOC : Alsace  
Nb of bottles : 4400



**LES FUNAMBULES**  
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour  
que le vin vibre et vive libre!**

**Plot on conversion to organic  
farming.**



**Dry wine. Thirst-quen-  
cher, greedy and fleshy  
on the palate, which calls  
the second glass.**

**Plot :** in part on the hillsides of Kirrenbourg in Kientzheim, bordering a forest and in Ammerschwihr.

**Age :** 40 years old on average.

**Soil :** Granite and Clay-limestone.

**Work on vines :** Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : trees, hedges and birdhouses in the plots. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

**Harvest :** Hand-picked and festive, thorough sorting.

**Yield :** 30 hectoliters/hectare.

**Vinification :** Pinot Noir (100%).

Total destemming, maceration for 10 days. Indigenous yeast. No sulphites.

**Maturation :** 8 months on fine lees, in stainless steel vats.

**Bottling :** Without sulphites nor filtration.

SO2 Libre : 2 mg/L - SO2 Total : 6 mg/l

H2SO4 total acidity : 3.71 g/l / Tartaric : 5.7 g/l

Residual sugar : 0.47 g/l

Volatile acidity : 0.64 g/l d'ac. s

Alcohol : 13.5 % vol.

**Tasting :** To be served between 10° and 12°C.

**Aging potential :** Who'll drink shall see ! Ready to be drink today.