

NUIT NOIRE PINOT NOIR

Vintage : 2022

AOC : Alsace

Nb of bottles : 2100



LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

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



**Dry red wine. Ripe wild
strawberries, humus
and undergrowth nose.
Powerful attack, rich
and nervous acidity.
Opens on roasted and
pepper notes. Ripe
fruits, hibiscus.**

Plots : 3 plots called Vogelgarten, Mambourg and Schnekontor, in Kientzheim.

Age : Between 16 and 56 years old.

Soil : Clay-limestone.

Exposure : South.

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

Harvest : Hand-picked and festive, thorough sorting.

Yield : 35 hectoliters/hectare.

Vinification : Pinot Noir (100%).

Semi carbonic maceration for 20 days with all bunch grape. Indigenous yeast.

Maturation : 20 months on fine lees, in old oak tun.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 1 mg/l - SO₂ total : 2 mg/l

Acidité totale en H₂SO₄ : 3.85 g/l / Tartrique : 5.9 g/l

Sucres résiduels : 0.51 g/l

Alcool : 13.4 % vol.

Tasting : To be served between 12 and 15°C.

Aging potential : Who'll drink shall see! Perfectly enjoyable in its youth, but will improve with age.