

SAND ASSEMBLAGE DE PINOTS

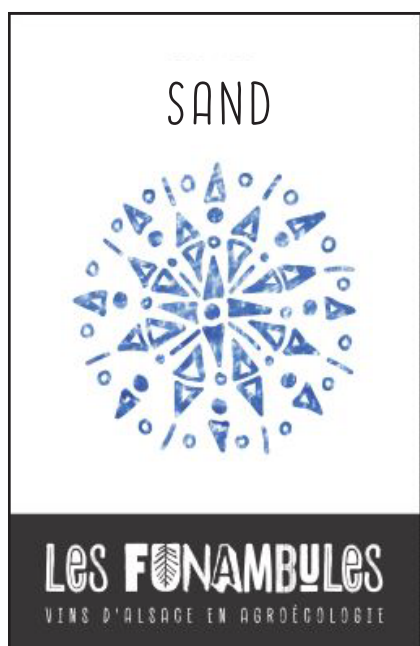
Vintage : 2020

AOC : Alsace
Nb of bottles : 2200



LES FUNAMBULES
VINS D'ALSACE EN AGROECOLOGIE

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



Dry wine. Complex nose of dried apricot, white peach and caramel. Roundness on the palate with buttery note. A precise crisp acidity then a salient mouth-watering finish. Plum notes and nice vibration.

The Sand is a nice vineyard, open in the valley of the Trois Epis. Between river, forest and dry-stone walls, a lively place, full of history.

Plots : 3 plots near one another on a nice terroir : one of each, Pinot Blanc, Pinot Gris and Pinot Noir in Ammerschwihr.

Age : Planted between 1968 and 1995.

Soil : Light sandy and granit.

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 Blanc, Pinot Noir and Pinot Gris in equal proportions. Harvested and partly whole bunch pressed together for 10 hours (90%), partial maceration for 4 days (10%). Then assembled. Indigenous yeast. Addition of 1g/hl of SO₂ on the fresh juice.

Maturation : 14 months on fine lees, in old oak tuns.

Bottling : Without sulphites nor filtration.

SO₂ Libre : 0 mg/L - SO₂ Total : 3 mg/l

H₂SO₄ total acidity : 4.23 g/l / Tartaric : 6.5 g/l

Residual sugar : 3 g/l

Alcohol : 14 % vol.

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

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