

Sentier Fleuri 2022

Natural wine – Alsace



Tasting

Fleshy and dense yet fresh. Very light tannic structure. Gourmet aromas of blackberries and black cherries. Good length on the palate with a spicy finish.

Serving temperature: between 14° and 18°C



Grape variety

Wine blending:

- 100 % Pinot Noir harvested very early to guarantee freshness and finesse



Terroir

Terroir: limestone and sandstone, from Grasweg cru

Area: 0,5 hectare

Planting density: 5,000 vine stock/ha

Average age of the vineyard: 30 years

Yield: 50 hl/ha



Vinification & aging

Destemming of organically grown grapes followed by a 7-day maceration with manual punching down.

Aging in century-old Alsatian oak barrels

Natural fermentation without additives

Sulfites: only those naturally occurring

Unfiltered

Bottled: May 2023

Information



Alcohol degree: 12,5 % vol.

Residual sugars: 0,0 g/l

Capacity: 75 cl & 150 cl

Storage: up to 20 years

