

Product code: 2622

CAVE DE RIBEAUVILLE, PINOT NOIR, ALSACE, FRANCE, 2017



Producer Profile

Run and owned by growers for over 100 years this co-operative has always been about their land and the quality of fruit that grows on it in the Vosges Mountains.

The alternating razor sharp ridges and plummeting valleys create slopes with fantastic exposure to the sun and great protection from the wind and rain which help maximise the potential of this vertiginous land. This particular range comes from a small selection of organic vineyards, which show poise through fresh, fruit driven clean expressions of the classic Alsatian varieties clearly demonstrating that this venerable co-operative is living very much in the moment.

Viticulture

The Cave de Ribeauvillé covers a single vineyard of 265 hectares with 8 Grands Crus and other quality plots. The total surface area is managed by a quality chart which guarantees strict control of the yields, sustainable growth of the vineyards or even organic farming, and of course.....a manual harvest.

Winemaking

Aiming to have perfect healthy intact grapes when they arrive at the winery. The grapes are destalked and macerated for 10 days before pressing and aged on the lees in French oak barrels for 10 months. Winemaker Evelyne Dodelinger is very experienced in vinifying organic wines and regular tastings ensure that the vinification is adapted to the needs of the wine to obtain the maximum terroir expression.

Tasting Note

Intense complex aromas of black cherries and vanilla. Great structure with fine velvety smooth tannins.

Food Matching

As with all good Pinot, red meat dishes such as veal and lamb work well, as does poultry.

Technical Details

Varieties:

Pinot Noir 100%

ABV: 12%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 Months

Type: French Barrique

% wine oaked: 100

% new oak: 10