

*Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.*

Vintage 2020 was an historically early one, from budburst right through to harvest. The summer was placed under the sign of heat and drought. However, the cool nights throughout the summer preserved a good acidity of the grape. Rainfall in early autumn allowed the grapes to ripen in good conditions.

## DOMAINE SPECHT

### ALSACE PINOT NOIR 2020

### CUVEE CHARLES AND AMELIE



**GRAPES :** 100% Pinot noir

**SOIL:** Clay-limestone

**ABV:** 12,67%

**RESIDUAL SUGARS:** 0.5g/l

**TARTARIC ACID:** 5,77g/l

**AGEING:** 50% aged in large wooden vats (« foudre » in French) 50% in 3 vintages old barrels (smaller than a « foudre ») during 3-6 months. Unlike barrels, « foudre » do not impart the taste of wood to the wine

**TASTING NOTES:** Nice red color with purple hints. The nose develops fruity notes of small red and black berries. Well balanced with a good mouthfeel and a nice aftertaste. Mellow tannins

**FOOD PAIRING:** Red meat, dishes with meat and sauce like coq-au-vin, strong cheese. **FOR VEGAN:** Tabouleh, mushroom risotto

To be served at 16° to 18°C

Charles and Amélie were the grand-parents of Thibault and Benjamin Specht, who are currently running the vineyard. Charles and Amélie decided to make and bottle wine. Before, the grapes were sold to the local cooperative winery