

*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.*

Alsace 2019 Vintage report: Alsace was affected by some April frosts and summer heatwaves. Aside from those extreme conditions during the flowering season, mellow temperatures in May and a combination of warm spell and rainfall at the end of August helped the vines achieve the ripeness of the grapes. Harvest started on September 12 for AOC Alsace and AOC Alsace Grand Cru with the grapes in excellent health, ripe and well-balanced.



## **DOMAINE SPECHT**

### **ALSACE PINOT NOIR 2019**

**GRAPES :** 100% Pinot noir

**SOIL:** Clay-limestone

**ABV:** 12,5%

**RESIDUAL SUGARS:** < 0.5g/l

**TARTARIC ACID:** 5,95g/l

**AGEING:** 50% aged in vats, 50% in barrels (smaller than a vat) during 3-6 months. Unlike barrels, vats 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