

Rolly Gassmann

PINOT NOIR DE RORSCHWIHR

Pinot Noir 2008

Viticulture

VIN D' ALSACE –APPELLATION ALSACE CONTRÔLÉE

Vineyard: Rodern 'Kert'

Soil Type: Granite with blue marne.

Vine Age:

Irrigation: No irrigation

Vinification:

Pierre Gassman, champion of biodynamic cultivation in Alsace, insists on late harvesting and lengthy cellaring after bottling, creating amply sweet yet balanced styles. In-depth knowledge of the family estate (a complex mosaic of limestone and marls) and pursuit of low yields promote precise expression of different terroirs.

Harvest is done by hand, as most things at the estate. The philosophy that guides the Rolly Gassmann family centers on as little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity.

The fruits for this Pinot Noir come from the Rodern area. The grapes are picked at optimum ripeness, 32 days long maceration, indigenous yeast, daily remontage for the first three days, thereafter one pigeage a day until racking. There is no wood aging given the age of the foudres used.

Aged over 11 months in old foudres before bottling.

Bottled in September 2009, aged in the bottle before release.

Tasting Notes:

Color: Light ruby red, bright.

Nose: On the nose it seems slightly reduced with notes of cedar.

Palate: It is soft and discreet before it opens up to show more opulence, with delicate tannins and typical notes of violet and cherry with a hint of dark chocolate.

Elegant and well balanced.

Other: Versatile and easy to pair with food, particularly good with beef fillet and ceps.

Chemical Analysis:

Alc (%): 12.4

RS (g/l): 2

TA (g/l): 3.9



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