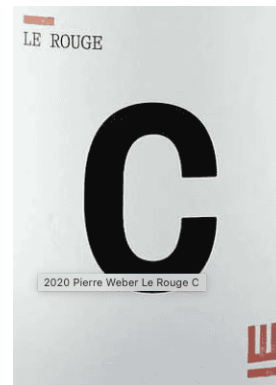


Le Rouge C

Pierre WEBER



LOCALITY: FRANCE – Alsace

APPELLATION: Vin de France

GRAPE VARIETY: Pinot Noir

WINEMAKER: Pierre Weber

VINEYARD: 0.5 ha. aggregating from one parcel planted in 1970, south facing and from another parcel planted in 1990, southeast facing. Both over clay-limestone soil within Grand Cru Eichberg. Density of 5000 vines/ha.

VITICULTURE: Biodynamic (not certified). Guyot-Poussard training.

WINEMAKING: 15-day pre-fermentation maceration. 100% whole cluster. 1/3 pressed by foot in baskets. 2/3 pressed in Vaslin horizontal. 12 hours settling. Fermented over indigenous yeasts for 2 months in barrique with light punch-downs and pump-overs. 9 months *cuvaison*. Complete malolactic conversion.

AGING: Aged for 3 years in old oak *barrique*.

BOTTLING: Neither fined nor filtered. Sulfur free.

