



VINS D'ALSACE

WUNSCH et MANN

WETTOLSHEIM  
ALSACE - FRANCE

# PINOT NOIR 2022 "EQUUS"

## Grand Cru Hengst

*Vin biologique certifié par FR-BIO-01*



<b>APPELLATION</b>	AOC ALSACE PINOT NOIR
<b>TERROIR</b>	Grand Cru Hengst : Oligocene calcareous marls and conglomerates
<b>VARIETAL</b>	100% Pinot Noir
<b>SELECTION METHOD</b>	Hand harvest
<b>VINIFICATION</b>	Destemmed harvest. Maceration in vats with daily manual punching down. Maceration for 8 days.
<b>ELEVAGE</b>	12 months in oak barrels
<b>AGING POTENTIAL</b>	7 - 8 years
<b>ANALYSIS</b>	ABV : 13%/ Tartric Acidity: 6.0g/l RS : 0.2g/l

### DEGUSTATION AND WINEGROWER'S ADVICE:

*The name Equus (Latin for horse) is given to this beautiful Pinot Noir in reference to the Grand Cru Hengst plot (German for stallion) from which it originates. 2022 is the very first vintage officially designated Grand Cru Hengst for Pinot Noir.*

This beautiful Pinot Noir is from the Grand Cru Hengst and aged in French oak barrels for 12 months. With a simple coarse filtration to preserve all its substance, it is a powerful wine with a dense purple color and concentrated, rich aromas of red fruits and prunes, with hints of pepper. The palate is full-bodied, silky, and displays the red fruit notes already noted on the nose, with a long, voluptuous finish.