



VINS D'ALSACE
WUNSCH et MANN
WETTOLSHEIM
ALSACE - FRANCE

PINOT NOIR 2022 "EQUUS"

Grand Cru Hengst

Vin biologique certifié par FR-BIO-01



APELLATION	AOC ALSACE PINOT NOIR
TERROIR	Grand Cru Hengst : Oligocene calcareous marls and conglomerates
VARIETAL	100% Pinot Noir
SELECTION METHOD	Hand harvest
VINIFICATION	Destemmed harvest. Maceration in vats with daily manual punching down. Maceration for 8 days.
ELEVAGE	12 months in oak barrels
AGING POTENTIAL	7 - 8 years
ANALYSIS	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.