

Boeckel 2016 Pinot Noir Midelberg (Organic)

WineWise Code	FEB-PNM16
Country	France
Region	Alsace
Color	Red
Alcohol by Volume	12.41
Acidity	5.91
Residual Sugar	0
Closure	Screw-top
Annual cases produced	400
Varieties	100% Pinot Noir
Pumpover or Punchdown?	Both
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	2 weeks
Aging method	Cask 100%
Aging duration (months)	6
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Calcareous
Elevation (meters)	200
Vineyard Aspect	Southeast
Vine age (years)	35
Vine Yields hl/ha	50
Farming practices	Certified Organic
Grape Picking	Hand-harvested



WineWise Notes:

Pinot Noir has become increasingly important to cellar-master, Thomas Boeckel, and it is clear that he has grand aspirations for the grape, perhaps inspired by the examples of Baden, grown a few kilometers to the east. Climate change has certainly enabled him to conjure more sheer fruit sweetness from his grapes than was the case in years past. But life would be boring if Alsace did not bring its own sinewy and incisive style to this most popular and challenging of varieties. The organic farming practices certainly help to extract a cavalcade of salty flavours in the tail. Impressive and distinctive.

