

Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



DOMAINE SPECHT

ALSACE PINOT NOIR 2018

CUVEE CHARLES AND AMELIE

GRAPES : 100% Pinot noir

SOIL: Clay-limestone

ABV: 12,67%

RESIDUAL SUGARS: 0.5g/l

TARTARIC ACID: 5,77g/l

AGEING: 50% aged in vats, 50% in barrels (smaller than a vat) during 3-6 months. Unlike barrels, vats do not impart the taste of wood to the wine

TASTING NOTES: Nice red color with purple hints. The nose develops fruity notes of small red and black berries. Well balanced with a good mouthfeel and a nice aftertaste. Mellow tannins

FOOD PAIRING: Red meat, dishes with meat and sauce like coq-au-vin, strong cheese. **FOR VEGAN**: Tabouleh, mushroom risotto

To be served at 16° to 18°C

Charles and Amélie were the grand-parents of Thibault and Benjamin Specht, who are currently running the vineyard. Charles and Amélie decided to make and bottle wine. Before, the grapes were sold to the local cooperative winery