



Domaine Hubert Meyer

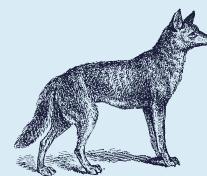
PINOT NOIR “FUT EN CHENE”

A.O.C Alsace, France

The Meyer family has a tradition as vigneron in Blienschwiller that dates back to 1722. Hubert Meyer and now since 2009, his son Pierre, a graduate in oenology, vinify the wines of this estate of about 10 hectares.

The range of their good vintages is divided, as is often the case in the region, into Vins de Tradition, dedicated to the 7 Alsatian grape varieties and Vins de Prestige, made from plots selected at harvest when the vintage allows it. The Prestige range includes Pinot Noir aged in barrels, Pinot Gris and Riesling from the Grand Cru Winzenberg Vineyard. Pierre Meyer also makes delicious Crémant d’Alsace Blanc and Rosé Brut following the Methode Champenoise.

Converted to Organic since 2019, the wines really express the quality of the terroir and their varietal.



PARKER WOLF

wine & spirits

COUNTRY

France

VARIETAL

100% Pinot Noir

SOIL TYPE

Granite

VINEYARD

60 years old
Exposition South

HARVEST

Manual harvesting

VINIFICATION

Total destemming
Light pressing carbonic maceration
228 & 600 liter barrels
Aging 18 months barrels

TASTING NOTES

Opaque purple color. Wonderful notes of fresh berries, black cherries, with hint of gaminess, spices, and a menthol complexity building on the finish. Deftly balanced by nice dry tannins.

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com