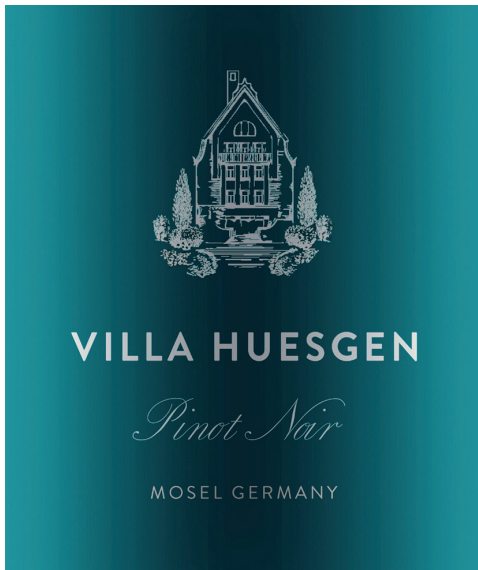


VILLA HUESGEN

FACT SHEET

2024 PINOT NOIR DRY



TERROIR

The vineyard site Enkircher Steffensberg which was rated highest in the Napoleonic-Prussian vineyard classification of 1886. In the steep slopes of this vineyard with its geographic direction direct south you find copper red and grey slate stone which give the wine its powerful structure.

TASTING NOTE

Color: garnet red

Nose: red current, straw-berry, herbs, smoke

Palate: sweet fruit, again red berries, some chocolate, herbs, fresh acidity, silky tannin, fine spicy finish.

KEY FACTS

Region: Enkircher Steffensberg

Grape Variety: 100 % Pinot Noir

Alc.: 12.0 % Res. Sugar 0.5 g/l Acid.: 6.2 g/l

Age of the vines: 10 years

Vineyard cultivation: Sustainable and minimalist viticulture, natural greening, yield limitation, multiple pre-selection, selective hand-picking of fully ripe grapes

Vinification: long maceration period Spontaneous fermentation in stainless steel, vegan

Ageing potential: 10 years plus

Food matches: Light vegetable dishes, soft cheese

Drinking Temperature: 14-16° C, decant or allow to breathe a little

Formats: 0.75 l

VILLA HUESGEN – The Art Nouveau Wine Estate. Built in 1904, the Art Nouveau villa on the Middle Moselle is the heart of the traditional VILLA HUESGEN wine estate. Founded in 1735, Ado Huesgen is now the eighth generation to run the winery. The best slate soils produce elegant, long-lasting wines with freshness and minerality. Sustainability, natural winemaking and joie de vivre characterise the mission statement: Inspired by nature – made by happy people.



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