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Nectar Noir

By mid-August 2024, 30% of the grapes on our French Pinot Noir clones had already shrivelled into raisins. Yes, it was a hot year. But it showed us that our vision of an elegant Pinot Noir couldn't be realised with these vines.
So we decided to leave the grapes hanging and return only at the very end of the harvest. That's how this wine came to be. At harvest, the grapes had reached 29 °KMW, placing them in the Beerenauslese category.
After pressing, the must fermented in wooden barrels. Because we love oxidation and sweetness, we left the barrels half full, giving the air time to play its part. After two years, the moment had come for us to bottle the wine.
It evokes the wines of Banyuls, yet nothing has been fortified here. The yeast alone brought the alcohol content to 16.5%.
A wine that envelops you in warmth. The perfect companion at the end of a good meal, whether paired with chocolate, cheese, or enjoyed entirely on its own.

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Vintage	2024
Variety	Pinot Noir
Alcohol	16.5%
Allergens	contains sulphites, vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Year of planting	1999
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	14 hl / ha
Harvest	selective hand harvest / October 16, 2024
Fermentation	spontaneous fermentation in 500 l barrel
Ageing	24 months in 500 l wooden barrel
Acidity	4.7 g/l
Residual sugar	75.1 g/l
Sulphur total	47 mg/l
Bottling	1200 bottles / 2026 July / no filtration / own bottling plant
Drinking temperature	14°C