



Grape variety:

Pinot Noir – or **Blauburgunder**, as we call it – is considered the noblest of all red grape varieties. At the same time, it is also the most demanding: only in the best sites does it reveal its full elegance and finesse.

Site and soil:

Mazon – or **Mason**, as we say. A sunny high plateau at 400–450 m, facing south and constantly refreshed by mountain breezes. This airy location ensures healthy grapes and a long, even ripening period – ideal conditions for Pinot Noir.

The vines root deeply in stony moraine deposits interlaced with dolomite, porphyry, gneiss and granite. A poor, mineral-rich soil that gives the wines tension, precision and unmistakable depth.

We rely on small-berried French clones. The grapes are tiny, the yields intentionally low – yet every berry contains pure concentration. The result is Pinot Noirs of great elegance, longevity and character.

Vintage:

2023 put us to the test: a challenging year that required dedication and meticulous work. But the effort was worthwhile – the results are impressive.

After a wet spring came a hot, dry summer. Our vines mastered both surprisingly well. Finally, the golden autumn brought the desired balance and gifted us perfectly ripe grapes.

The interplay of **physiological ripeness**, **sugar** and **acidity** turned out ideally. The vintage shows **ripe fruit**, a **cool character** and **moderate alcohol** – an expressive wine of elegance and finesse.

Yield: **37 hl/ha** – small in quantity, great in expression.

Vinification:

Each parcel is vinified separately – spontaneous fermentation with indigenous yeasts, without added sulphur. After a 15% juice removal, maceration lasts around two weeks in open wooden vats. The cap is gently punched down by hand only once a day – extracting the best of the berries without overshadowing Pinot Noir's delicacy. The wine then matures for 16 months in barriques, only 20% of them new. During the entire time it rests on the fine lees, gaining complexity, structure and longevity. Finally, the parcels are carefully blended – to create a Pinot Noir that unites elegance and depth.

Bottling:

18,900 standard bottles and 200 magnums were filled.

Analytical data:

Residual sugar: 0.3 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 5.6 g/l

Character & Enjoyment:

A bright ruby red in the glass. On the nose, an elegant interplay of raspberry, cranberry and delicate rose petals, with a hint of liquorice. On the palate, the Pinot Noir appears elegant and focused: fruit-driven, precise and with a silky tannin flow from start to finish. Not opulent, but full of energy and tension – a wine with nerve, finesse and a clear signature.

Optimum drinking window: from 2026 to 2033.

Recommendation: serve at 16–18 °C in Burgundy glasses. Decanting is advisable in the first years.

Food pairing: a versatile companion to roasted and grilled red meats, game dishes and mature soft cheese.

Our philosophy:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR