

FROMM Pinot Noir Clayvin Vineyard 2021

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked between March 4th and 9th. 100% destemmed and "wild yeast" fermented with a high portion of whole berries. On average just under 28 days on skins. Matured for 17½ months in used Burgundian oak barrels and bottled without filtration.

Wine facts Grape variety Pinot Noir

Bottled December 2022 under cork at FROMM Winery

Labelled and packed at FROMM Winery

Production 1543 bottles and 12 magnums

Cellaring potential 2035

Winemaker Hätsch Kalberer

Store 10° - 12° Enjoy 10° - 12°

Wine analysis Alcohol 13.5%

Total acidity 5.4 g/l pH 3.33

Residual sugar less than 1 g/l

Winemaker's comments

This is an extraordinary Clayvin Pinot Noir. The crop was moderately low, there is huge concentration, but the wine retains excellent structure, linearity and great tension.

The colour is dark red with a purple hue, followed by intense, vibrant aromas of dark fruit, plum, cassis and blackberries, and above all great purity and freshness. The same theme is reflected on the palate, a wine of enormous flavour concentration and refined texture, seamless, mouthfilling and with a very fine tannin coating supporting the long, persistent finish.

Food match

Beautiful with venison, wild game, beef, lamb, vegetarian dishes, cheese and charcuterie.

