

# Boeckel 2021 Pinot Noir Oberpfoeller ORGANIC

WineWise Code	FEB-PNO21
Country	France
Region	Alsace
Color/Style	Red
Farming Practices	Certified Organic
Varieties	100% Pinot Noir
ABV	12.9
Residual Sugar	0.05
Acidity	6.2
Closure	DIAM
Case Size	6x750
Pricing	NET
Pumpover/Punchdown	Yes
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	Used Brique 80%, New Barrique 20%
Aging Duration (months)	10 months
Filtered	Yes
Fining Agents	None
Yeast	Native
Lees Contact/Stirring	8 months
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Oberpfoeller
Soil Type	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southeast
Vine Age	45
Yields (hl/ha)	35
Picking	Hand-harvested
Annual Production	2500 bottles

## Notes from the producer:

For 400 years the Boeckel family has had its roots firmly planted in the terroir of Mittelbergheim. In 1853, Frédéric Boeckel, an established winemaker from the centre of the village, founded the business which is today managed by the brothers Jean-Daniel and Thomas Boeckel, who are the fifth generation.



## WineWise Notes:

Pinot Noir has become increasingly important to cellar-master, Thomas Boeckel, and it is clear that he has grand aspirations for the grape, perhaps inspired by the examples of Baden, grown a few kilometers to the east. Climate change has certainly enabled him to conjure more sheer fruit sweetness from his grapes than was the case in years past. Oberpfoeller is a lieu-dit endowed with clay-rich soils, lending power and structure to the hauntingly cherry-scented fruit. Élevage in barriques (just 10% new) adds spice and shape.

This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. In recent years, they have systematically converted all their own holdings to certified organic viticulture, though they continue to buy a significant proportion of other grapes from long-term partners. The wines are full-flavored, varietally distinct and properly dry. They offer a price-quality ratio that is hard to beat. Now that the 23 hectares are fully organic, a new range of wines under the name “Midelberg”, an ancient dialectal name for their beautiful village, has been released with a striking label and bottling under screw-cap.

