

An Integrity Wines Selection

Domaine Barmès Buecher Pinot Noir Reserve 2009 Biodynamic Vins d'Alsace

- **Appellation:** AOC Alsace
- **Varietal:** 100 % Pinot Noir
- **Age of Vines:** 27 yrs
- **Surface:** .84ha
- **Soil:** Oligocene calcareous clay
- **Exposition:** Primarily eastern
- **Harvest:** Manual
- **Yield:** 41 hl/ha (3 tons/ acre)
- **Production:** 333 cs

Winemaker: François Barmès

Vinification : 100% de-stemmed, fermented whole cluster. 10 months in barrels of 2 to 5 years.

Acidity : 6.7 g/l

RS: <2 g/l

Alcohol: 13°5

Completely biodynamic. No weedkillers or chemical fertilisers are used. If needed, the Barmes make their own biodynamic treatments to use.

Treatments are carried out using plant extracts :- nettle, horsetail, osier, yarrow, camomile and valerian. If there is bad fungal attack, copper is also used.

The grapes are sorted by a team of 6 to 10 people who in turn remove the few remaining damaged berries or grapes gathered by the harvesters. The wine is then gently pressed in a pneumatic press for 6 to 16 hours. No chaptalisation, no fining, no enzyme treatment, and no yeast addition are needed.



The different lots of juice are put into small vats. Racking, filtering and bottling are always carried out on a waning moon. Temperature controlled fermentation lasts from 2 to 12 months. The wines are racked about 1 month before being bottled, at which point a light filtration is carried out.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.