



## Domaine Hubert Meyer

### PINOT NOIR “FUT EN CHENE”

AOC Alsace, France

The Meyer family has a tradition as vignerons in Blienschwiller that dates back to 1722. In 1976, Hubert Meyer succeeded his father as the head of the domaine. His son, Pierre, returned from his studies of viticulture and oenology to take the torch and continue the tradition in 2009. The wines display finesse and elegance. Precision and balance provide the experience of a lifetime and express the tradition of the Meyer family as well as the historic Alsatian village of Blienschwiller.

#### COUNTRY

France

#### VARIETAL

Pinot Noir

#### SOIL TYPE

Granite

#### VINEYARD

60 years old  
Exposition South

#### HARVEST

Manual harvesting

#### VINIFICATION

Total destemming  
Light pressing carbonic maceration  
228 & 600 liter barrels  
Aging 18 months barrels  
Indigenous Yeast

#### TASTING NOTES

Opaque purple color. Wonderful notes of fresh berries, black cherries, with hint of gaminess, spices, and a menthol complexity building on the finish. Deftly balanced by nice dry tannins.

#### CERTIFICATIONS



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