

Haute Cabrière Pinot Noir 1999

The 1999 Haute Cabrière Pinot Noir is exceptionally well balanced and delicious. The characteristics of the 1999 can gracefully complement and highlight the flavours of Kabeljou, Yellow tail, Calamari, duck, rare fillet venison, especially venison carpaccio.

variety : Pinot Noir | Pinot Noir

winery : Haute Cabrière

winemaker : Achim von Arnim

wine of origin : Coastal

analysis : **alc** : >13 % vol **rs** : 1.5 g/l **ta** : 5.4 g/l

type : Red

pack : Bottle **closure** : Cork



in the vineyard : The Burgundians say that if a vineyard produces wines from the Pinot Noir grape that have the same colour structure and taste year after year, "the grower has an uncle in Algiers" (he is adding something to achieve this). This statement may be politically outdated, but is still true about Pinot Noir. Pinot Noir, the most fragile and demanding cultivar, is responsible for the famous red wines of Burgundy and records the vintage more accurately than any other cultivar.

The intensity and breeding remains lingering on the palate due to the 10 000 Burgundian cloned vines planted per hectare on 60-80% stoney soil, like the Premier Crus, confirming our philosophy of "Sun, Soil, Vine, Man"

in the cellar : The wood component acts a a platform for the wine to perform on and is not a curtain that disguises or distorts the story of the vintage. The fine Tronçais wood is well integrated in the cherry-like fruit flavours, adding complexity and length after 10 months maturation in barriques. The small crop and warm vintage are clearly reflected in the intense brilliant colour. The wine has been bottled for nine months at the date of release, December 2000, and is showing a very positive evolution.