





thewine

MICKE presents a top cru of confusing character. Harmonious coexistence of exotic fruit flavours and the traditional Burgundian type. This wine only will be vinified in excellent vintages with a strict limitation of bottles.

thename

MICKE stands as a synonym for ,Mickeberg', the original designation of a vineyard site.

thevineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

MICKE grows in a unique block belonging to the vineyard site 'Mickeberg' with steep slopes covered by red slate stone soil and a long-lasting evening sun. These vines allow to create wines of an exceptional fruit aroma limited to this site. The vines are approx. 25 years old.

the**grape**

Pinot Noir, 100%.

theyield

is limited by nature and the intended character of a top cru. For **MICKE** the yield is approx. 25 hl/ha.

thevinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **MICKE** is bottled unfiltered.

MICKE naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 14.0%vol. (ca. 105° Oechsle).

thetaste

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MICKE

solveigs

dark berry flavours after a long-term maturation.
A Pinot Noir of exceptionel character. The vineyard block offers a broad aromatic flavour world. Tannin is nearly not perceptible.

theageing-potential

Sufficient



bottle: Burgundy, antique green contents: 750 ml | 1500 ml closure: natural corc | tin capsule packaging unit (750 ml): 6 bottles