

2015 Rieflé-Landmann / Domaine Rieflé • Pinot Noir

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2015



Rating:

88

Price (\$)

NA

Drink Date

2017 - 2025

Reviewed by

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Source

[229, The Wine Advocate](#)

Blending the grapes of three clay plots between Rouffach and Pfaffenheim, the 2015 Pinot Noir opens with a very clear, fresh and aromatic bouquet of dark and red berries, as well as wild cherries. This is very well-defined, classic Pinot style (though not classic in Alsatian style). The wine is full-bodied and fresh on the palate, pure and silky, revealing a superb acidity and a nice tannin grip, as well as flavors of the stems and skins (2.5 weeks of maceration in total). Aged in barriques for 10-12 months, the 2015 was bottled with natural 12.7% alcohol in June 2016. The grapes were handpicked and selected again on a sorting table at the winery. Two-thirds of the grapes were fermented as whole bunches, the other third was destemmed. It underwent one week of cold maceration and fermentation was with indigenous yeasts. No fining, no filtration. This wine is based on Alsatian planting material, also new plantations on Alsatian mass selections. The wine was bottled into the classic flûte for the last time – the domaine will use the Burgundy bottles or the Alsace red wine or grand cru bottle, like for example the Deiss, Zusslin and Schoffit.