

WEINGUT

MEYER-NÄKEL

Illusion – Pinot Noir

Blanc de Noir (literally in French: "white from black") is the French term for a white wine made from red wine grape varieties.

Since the color of the Pinot Noir grape is found exclusively in the skin and not in the pulp, it is possible to press a white juice from which a white wine can be vinified by careful, gentle pressing. The wine only turns red when these pigments are dissolved from the skin. This happens during cooking through the alcohol that is produced or through prolonged contact between the must and the skins. It is therefore particularly important for white wine made from red wine grapes to be healthy, i.e. unharmed, to be processed, in order to then press it as quickly as possible.

The Wine Region Ahr

The secret of the Ahr wines is based on a perfect microclimate, which is created by the geological conditions. The steep, south-facing vineyards offer optimal exposure to the sun. The prevailing weathering soils of slate and greywacke are easily warmed and able to also store heat, so the narrow valley, sheltered by the Eifel mountains, heats up quickly and offers the vines an ideal habitat.

Vinification

The grapes are harvested by hand and carefully transported to the winery in small boxes. The grapes are processed gently, the must is pre-clarified by sedimentation. The cooled and controlled fermentation takes place in stainless steel tanks and a small percentage in barriques. After several weeks of storage on the fine lees, bottling takes place after about 6 months.

The Wine

The wine shows itself to be rich in nuances, with a play of aromas of pear, apple, yellow peach and an elegant minerality. The partially malolactic cooking softens the acidity and allows melty aromas to unfold.

Alcohol: 12.0% by VOL.

Residual sugar: 4.6 g/L

Acidity: 7.3 g/L