



EQUINOX RANGE Femme Fatale 2

APPELLATION

AOP Alsace

GRAPE VARIETALS

40% Pinot Gris, 30% Gewurztraminer, 30% Sylvaner

TERROIR

Single vineyard in complantation called "Ortel". This renowned lieu-dit is located just below the Pfersigberg Grand Cru. Vines are 50 years old and cultivated according to the principles of organic and biodynamic farming (Biodyvin label). They draw their resources from clay-limestone soils.

WINEMAKING

Manual harvest of the three grape varieties at the same time (complantation), with sorting of the grapes in the vineyard. The harvest is 60% destemmed, it macerates on skins for 20 days, before being gently and lengthily pressed. Produced from wild yeasts, "Femme Fatale 2" sees no input during the entire vinification process, only low sulfites are added at the bottling. The grapes are self-sufficient due to their quality and the great care given to wine making. "Femme Fatale 2" is made without clarification, nor filtration. Everything is done naturally during the ageing process (100% oak barrels for 6 months).

TASTING NOTES

The "Femme Fatale 2" cuvée is the EQUINOX edition of Fall 2021. "Femme Fatale 2" is a skin-contact white, a white wine made like a red: an orange wine. The aromatic expression of the wine is richly nuanced: orange peel, dried fig and flowers, sweet spices... The palate is vivid and has a round sap lengthened by a mineral finish. Fine and structured, it is a superb orange wine inviting us to explore a thousand food pairings.

VIGNERON

This wine was created in partnership with Sébastien Mann, the rising generation from Alsace, already a great vigneron: "we want to share with you, through our work, digestible, healthy wines, as natural as possible and in perfect harmony with their terroirs". The 12-hectare family estate is located in Eguisheim, a village South Alsatian vineyards' heart. Domaine Mann is certified AB and BIODYVIN, it covers a wide variety of soils, exposures and microclimates.



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