

Data sheet →

# M1 2017



Available in  
750ml

**SITE & SOIL** Aubühl is the warmest site in the hill country around Arbesthal. It is oriented southwest, situated at 220 metres above sea level, and has chalky/sandy light loam soils that warm up very easily. Here on 3.3 hectares we cultivate Merlot and Blaufränkisch, which together yield a very luxuriant and very long-lived red wine. Since 2000 the ripest lots have been bottled under the name M1.

This wine is only produced in exceptional vintages, and for us represents the greatest challenge for terroir and vinification

**GRAPE VARIETIES** 80% Merlot, 20% Blaufränkisch

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**DESCRIPTION** The longer one examines the nose of this wine, the greater the variety of aromas that unfold: plums and blackberries, tobacco and orange zest, bright raspberries and dark cherries, cinnamon and pepper, cloves and cedar. Fine tannins provide the wine with a solid structure, while the finish is lightly salty and thus rather striking.

> **HARVEST** beginning to mid October, the ripest clusters selected by hand in multiple passes

> **FERMENTATION** spontaneous fermentation on the skins at 30-32°C in wooden vats after a maceration period of 24-30 days

> **ÉLEVAGE** 24 months in French oakbarriques and 500L casks

> **ALCOHOL** 14.9% vol

> **ACIDITY** 5.5 g/l

> **RESIDUAL SUGAR** 1.0 g/l

> **FOOD PAIRING** what this wine needs is a hearty meat dish, or just a fire in the fireplace and a very comfortable easy-chair in front of it. A wine for the great meditative moments in life.

> **SERVING TEMPERATURE** 16-18°C (We recommend 2-3 hours decanting in a carafe)

> **MATURITY** 2020 - 2034



98 Points



5 Stars



98 Points



94 Points



19 Points