Daniel Fries Pinot Noir Dom 2022

GDF0072022

Weingut Daniel Fries

— Mosel, Germany

Pinot Noir from their best parcel in the uppermost part of the Domgarten vineyard.

Production

Pinot Noir from their best parcel in the uppermost part of the Domgarten vineyard, located 100 meters above the Moselle. It is on the cool, windy eastern flank of the slope where Daniel Fries father planted Pinot Noir in the ochre-coloured slate terraces over 20 years ago. In recent years, they have begun rebuilding and recultivating neighbouring, abandoned terraces and planting them with French vines.

Tasting note

Phwoar! Orange peel, tomato skin and wild macerated strawberries. Intense density in the middle palate that expands through what feels like your whole body, not just your palate. Lightly smoky tea and cracked pink peppercorns. Super serious, dense yet weightless and a completely seamless finish that feels like landing a 747 without a sound. Feels like there's a lot more to unfurl here, so try to pop one in the rack and forget about it! It's not a 'cheap' wine but considering this has impressed me more than 90% of the Burgundies I've drank, this shows incredible value.

Food Match

A wine of this complexity needs something simple, but equally as intense. Slow cooked beef short rib in red wine or ale and some polenta maybe?

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Lower Mosel

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan