



## La Griffe du Diable A.O.C. Alsace 2014

❖ Alcohol 13.5 % alc./vol.

❖ Grape varieties Pinot Noir

❖ Terroir Limestone and chalky-clay

❖ Harvesting Handpicked

### ❖ Winemaking

Maceration of the de-stemmed grapes. Alcoholic fermentation with daily cap punching for about two weeks (depending upon the vintage). Average fermentation temperature: 25-35°C.

Duration: 10 to 15 days.

Pressing: Separation of the free-run and press juices.

Malo-lactic fermentation.

### ❖ Tasting Notes

The very fresh and refined initial nose develops into subtle aromas of morello cherry brandy and cherry stone. It benefits from just the right amount of oak ageing, translating to toasted and vanilla notes, thereby offering heaps of aromatic complexity.

#### Palate

The opulent palate expresses intoxicating aromatic complexity and persistence, underscored by the elegance achieved thanks to oak ageing. Its firm and well melted tannins bring about strength, fat and harmony. An impressive palette of red berry notes come to the fore (red currant, strawberry), with some subtle notes of vanilla and toast that are perfectly suited to this wine.

### ❖ Food Pairing

This product pairs well with steaks, roasts, different types of tasty poultry and quiche, as well as pasta dishes. It can be served with an entire meal.

❖ Serving Temperature Between 12 and 14°C

### ❖ Ageing Potential

Worth ageing for a couple of years, but can be consumed as of now.



CONTIENT DES SULFITES