Pinot Noir
A.O.C Alsace
2015

- **Grape varieties** Pinot Noir
- **Alcohol** 13 % alc./vol.
- **Terroir** Limestone and chalky-clay
- **Harvesting** Handpicked

Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

Tasting Notes

Pinot noir often unveils fresh aromas of black currant, red berries and some notes of leather. It is rarely tannic on the palate, but can still be quite dense.
Attractive ruby colour with discreet garnet tints. Shiny and limpid. A very fruity and pleasant nose exhaling red berry aromas (strawberry, raspberry), with some notes of vanilla. Good ripeness. Frank attack, filling the palate and offering well-balanced matter. Fat on the palate with elegant tannins. This wine is fresh and pleasant on the finish, with fruity and slightly toasted aromas.

Food Pairing

It goes perfectly well with steak, with roasted meat, quiche and pasta. It can be served throughout an entire meal.

- **Serving Temperature** Between 12 and 14°C

Ageing Potential

Can be conserved for up to 5 years

CONTIENT DES SULFITES