



## Pinot Noir Rosé A.O.C. Alsace 2016

- ❖ Grape varieties Pinot Noir
- ❖ Alcohol 12,5% alc./vol.
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

### ❖ Winemaking

When served well chilled, its fruity taste goes well with springtime or mushrooms salads, vegetable pie, roast chicken, pesto-flavoured pasta, pizza pie, risotto, Chavignol cheese, or any type of Mediterranean speciality based in olive oil. The texture of this wine goes perfectly well with fish: trout, salmon terrine, grilled sardines, bass with olives, but also sander in a creamy sauce. It will bring the best out of poultry, chicken, or duck. In this case, serve the dish with its natural juices rather than a sauce. It also pairs well with tartar steak, carpaccio or cold duck's breast.

### ❖ 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.

Impressive rose petal colour. Shiny and luminous. Very fresh and delicate, focusing on red berry notes, our Rosé Pinot Noir exhales cherries, strawberries and red currant. It is very expressive and persistent, with a slight hint of violet-flavoured candy. The palate is harmonious, fleshy and tasty with good matter. This rosé is characterised by good acidulated and crisp freshness. The strong matter remains fruity, spicy and fresh with wild strawberry notes. The wine is perfectly well-balanced. The finish develops remarkable volume dominated by flavours evoking mandarin and blood orange.

### ❖ Food Pairing

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LA CAVE DES VIGNERONS DE PFAFFENHEIM  
ALSACE FRANCE

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

❖ **Ageing Potential**

Can be conserved for up to 5 years



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