

PINOT NOIR ALSACE ÉLEVÉ EN FÛT DE CHÊNE

AOP ALSACE

Rich and harmonious wine with aromas of vanilla and red fruits. Its aging in French oak barrels gives it melted tannins and a beautiful persistence.



Food Pairing	Ideal with rabbit matelote, red meats or grilled duck breast with morels.
Designation	AOP Alsace
Grapes Varieties	Pinot Noir
Capacity	75 cl
Ageing	2 to 5 years
Millesime	
Soil	Limestone marl
Location	Bebenheim
Sweetness	Dry
Service	15°C to 18°C
Harvest	Traditional by hand with selection of grapes from the plots of Schloesselreben
Vinification	Traditional in red with maceration of about 10 days then aging in oak barrels for about 12 months which gives it a very great personality.
Acidity (H₂SO₄)	
Ancohol Volume	13,00°
Residual Sugar	