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	2023
Soil	Limestone marl
Location	Beblenheim
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)	3.34 g/L
Ancohol Volume	13.00°
Residual Sugar	0.60 g/L

GALERIE D'IMAGES



DESCRIPTION DU PRODUIT

Red meats, duck breast, rabbit stew.

INFORMATIONS COMPLÉMENTAIRES

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Acidity (H2SO4)	3.34 g/L
Designation	AOP Alsace
Grapes Varieties	Pinot Noir
Capacity	75 cl
Ancohol Volume	13.00°
Tasting	Beautiful garnet color with purplish reflections, brilliant and sustained. Elegant and complex wine on the nose, with beautiful powerful aromas of red fruits, vanilla wood, liquorice and pepper.
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Soil	Limestone marl
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- Download the technical sheet for the 2023 vintage