

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 2022

Soil Limestone marl

Location Beblenheim

Sweetness Dry

Service 15°C to 18°C

Traditional by hand with selection

Harvest of grapes from the plots of

Schloesselreben

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) 2.90 g/L

Ancohol Volume 13.00°

Vinification

Residual Sugar 0.50 g/L