

## PINOT NOIR ALSACE

AOP ALSACE

Full-bodied wine with complex flavors and aromas of spices and red berries



|  |   |
|--|---|
| <b>Food Pairing</b>                          | Quite a meal and especially with red meats.   |
| <b>Designation</b>                           | AOP Alsace  |
| <b>Grapes Varieties</b>                      | Pinot Noir  |
| <b>Capacity</b>                              | 75 cl   |
| <b>Ageing</b>                                | 2 to 4 years  |
| <b>Millesime</b>                             |   |
| <b>Soil</b>                                  | Calcareous sandy marl   |
| <b>Location</b>                              | Beblenheim  |
| <b>Sweetness</b>                             | Dry   |
| <b>Service</b>                               | 10°C to 15°C or room temperature  |
| <b>Harvest</b>                               | Traditional with sorting of grapes.   |
| <b>Vinification</b>                          | Ten-day maceration on destemmed grapes. Fermentation with temperature control then aging for a few months in our cellars. |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> |   |
| <b>Ancohol Volume</b>                        | 12,50°  |
| <b>Residual Sugar</b>                        | 1,20 g/L  |