

PINOT NOIR ALSACE

AOP ALSACE

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



Food Pairing	Quite a meal and especially with red meats.
Designation	AOP Alsace
Grapes Varieties	Pinot Noir
Capacity	75 cl
Ageing	2 to 4 years
Millesime	
Soil	Calcareous sandy marl
Location	Beblenheim
Sweetness	Dry
Service	10°C to 15°C or room temperature
Harvest	Traditional with sorting of grapes.
Vinification	Ten-day maceration on destemmed grapes. Fermentation with temperature control then aging for a few months in our cellars.
Acidity (H₂SO₄)	2,70 g/L
Ancohol Volume	13,50°
Residual Sugar	