CAVE DE BEBLENHEIM

# 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** | 2024 |
| **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 ($H_2SO_4$)** | 3.00 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 1.10 g/L |