

# 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.



<b>Food Pairing</b>	Ideal with rabbit matelote, red meats or grilled duck breast with morels.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Pinot Noir
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Millesime</b>	
<b>Soil</b>	Limestone marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	15°C to 18°C
<b>Harvest</b>	Traditional by hand with selection of grapes from the plots of Schloesselreben
<b>Vinification</b>	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.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	