

## PINOT NOIR ALSACE PASSION

AOP ALSACE



<b>Food Pairing</b>	Red meat / Game
<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>	2019
<b>Soil</b>	Calcareous silts, Oligocene marls and calcareous pebbles.
<b>Location</b>	Beblenheim, mainly a place called Schloesselreben
<b>Sweetness</b>	Dry
<b>Service</b>	12°C to 14°C
<b>Harvest</b>	Manual with grape sorting.
<b>Vinification</b>	Ten-day maceration on destemmed grapes. Fermentation with temperature control then aging for one year in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	2,88 g/L
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	0,89 g/L