

## 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>	2,70 g/L
<b>Ancohol Volume</b>	13,50°
<b>Residual Sugar</b>	