

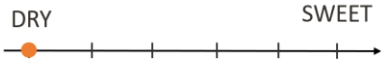


PINOT NOIR COLLECTION

Serving temperature: **14 to 16°C (57 to 60°C)** Alcohol content: **14%Alc.**

Keeping potential: **0-2 years**

Residual sugars: **about 0g/L approx.**

Sweetness: 

Appellation: **AOC Alsace**

IDENTITY

Pinot Noir is the only grape variety used to produce red wines in Alsace, with distinctive fruit flavours led by cherry and raspberry.

ON TASTING

A deep red colour with light purple glints, evidence of radiant youthfulness.

The nose is rich and complex, evoking crystallised cherry, cocoa beans and black pepper. The perfect ripeness of the grapes also provides the wine with a hint of toast that enhances the aromatic range.

The attack is supple, smooth yet fresh. A generous and supple texture then becomes apparent. The roasted aromas found on the nose are still perceptible, as well a note of Morello cherries in brandy. The finish is leisurely and persistent. When very young, this wine will benefit from being decanted one or two hours before drinking.

FOOD & WINE PAIRING

It is a perfect match for grilled food, red meat and game. It is also an ideal companion for duck breast and marinated, caramelised spare ribs.



la magie des terroirs

