

Pinot Noir Reserve 2019



Temperature of service: 10-12 C°

Aging potential

Enjoy it now or keep it up to 5 years.



Pinot Noir is the only grape variety in Alsace to produce a red or rosé wine with a typical taste that evokes cherry. It can often develop aromas of wood fruits, blackberry, red currant.



2019: Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing, 36 Hours maceration
- 10-15 days of alcoholic fermentation with regular round pumping to extract the color from the skins
- Maturing in stainless steel vats to preserve the typical fruit character of cherries.



Pinky colour.

Really fruity nose of kirsch and red currant.

Attack is clean with red fruits aromas. Nice freshness, well balanced.



Mozzarella and basil salads, red meats (beef and lam) and barbecues, roast poultry, game, tuna and salmon, medium to stronger cheeses.



Alcohol : 12,92% vol.

Residual sugar : 0,48 g/l

Total Acidity: H₂SO₄ : 3,25 g/l

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