

## Pinot Noir Reserve 2021



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.



**2021** : Despite the particular climatic conditions observed throughout the year with a series of periods of frost, intense rains, and finally hot and dry weather in August and the small yields obtained in the end, the quality of the wines is there with drier, crisper and fresher profiles.



- 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 : 12,23% vol.  
Residual sugar : 0 g/l  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 3,60g/l

Temperature of service: 10-12 C°

Aging potential

Enjoy it now or keep it up to 5 years.

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