

Pinot Noir Reserve 2016



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.



2016: Vintage with a relatively mild winter, hot and sunny summer and then a cool autumn to reach the maturity of the grapes intended for the production of still wines in mid-September.



- 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 : 12,3% vol.
Residual sugar : <2 g/l
Total Acidity: H₂SO₄: 3,46 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.

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