

Pinot Noir Reserve Rosé 2017



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.



2017: Vintage with a long and hard winter, beautiful days in March, but 2 nights of frost in April which interrupted the growth and proved to be devastating. Continuing cool temperatures resulted in the loss of 35% of the harvest. It is also the fifth hottest summer in the last 40 years. A small crop and quite warm weather led to rapid maturing of the healthy grapes, deeply concentrated in flavour. Pressing was adjusted to preserve the potential of the rather dry but aromatically complex grapes. Thanks to the decision to ferment longer than usual, this complexity is revealed by remarkable flavours of dark fruit. 2017 will without doubt be one of the best vintages of the decade.



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



This Pinot Noir Rosé presents a deep salmon color with red currant tints. On the nose it has a great aromatic intensity, with notes of red fruits (strawberry, cherry and red currant). On the palate the attack is fresh and supple. It shows a great persistence and develops red fruits aromas in retro.



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



Alcohol : 12.9% vol.
Residual sugar : 1.4 g/L
Total Acidity: H₂SO₄ : 4.4 g/L

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 2 years.

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