

RED WINES | EXPRESSION

Pinot Noir 2024

An explosion of fruit



Terroir

Located in the commune of Ribeauvillé, in the Osterberg and Jungholtz, the vines were selected in Burgundy. The deep subsoils are made up of calcareous marl which is particularly well suited to them.

Viticulture & Vinification

The vines are ploughed and grassed every other row. The work of the vine, according to the methods of the organic culture, is carried out with care and without chemical products, in order to respect the natural balance.

The grapes are harvested by hand, destemmed and fermented for about 3 weeks. The wine is matured in 228-litre Burgundy barrels for 6 months.

Characteristics

Light ruby colour

The nose offers us aromas of red fruits such as strawberry, pomegranate and cherry.

The tannins are delicate and mellow and bring a soft and fruity finish.

Food pairings

The wine goes well with simmered red meats, Italian cuisine and hard cheeses such as Comté.



"Pinot Noir" Appellation AOC Alsace

Vintage	2024
Varietal	100% Pinot Noir
Age of vines	16 years old
Yield	50 hl/ ha
Degree	12°
Residual sugars	0,3 g / l
Acidity	4,82 g / l
Keeps for	5 to 10 years
Serving temperature	Between 14°C and 16°C
Packaging	Bottle flute 75cl

