



Pinot Noir d'Alsace "Goutte de Rosée" 2021

75 cl

Vinification of Pinot Noir "Goutte de Rosé"

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring. The wine has been submitted to several wine competitions in France : Paris, Macon, Lyon, Colmar and won a medal for its quality and typicity.

Tasting notes of Pinot Noir "Goutte de Rosé"

This summer wine has a beautiful pink dress with light salmon-pink highlights . The nose reveals notes of red fruits (strawberries, grenadine ...). Fresh and light , this Pinot Noir "Rosé" has a frank and refreshing attack. Can be served with grilled meats , fine meats, or with friends as an aperitif.

Analytical information of Pinot Noir "Goutte de Rosé"

Grape variety : Pinot Noir
Served between 7° and 9°C
Residual sugar : 7 g/l
Alcohol : 13,5°

Terroir of Pinot Noir "Goutte de Rosé"

Clay and limestone

Aging potential : from 3 to 4 years.