



Pinot Noir Réserve Particulière AOC Alsace 2018

75 cl

Vinification method of Pinot Noir Réserve Particulière

Destemmed grapes, skin maceration to obtain a maximum of aromas, cold settling of the must, clarification of the juice..

Tasting notes of Pinot Noir Réserve Particulière

Bright red robe with light purple hues. Notes of redfruits and cherries in the nose continue in the mouth. Elegant with a long and aromatic finish. The tanins are mellow and soft. Excellent with grilled meats, charcuteries. Also good with red meats, fish and as an all purpose summer picnic wine.

Analytical information of Pinot Noir Réserve Particulière

Grape variety : Pinot Noir
Serve between 8° and 10°C
Residual sugar : 0,3 g/l
Alcohol : 12°

Terroir of Pinot Noir Réserve Particulière

Clay and limestone around the cellar in Ingersheim.

Aging Potential : from 3 to 4 years