



Pinot Noir 2020

🎵 Vin De Fruit

RED WINE - 75 CL

- 🎵 **Grape-variety** : Pinot Noir.
- 🎵 **Origin** : Itterswiller, Epfig.
- 🎵 **Vines age** : More than 50 years.
- 🎵 **Soil** : Clay and limestone.
- 🎵 **Wine-making** :

- Manual harvest with strict sorting and complete destemming.
- Separation of the press juice and the drop.
- Cold maceration for 4 days and second maceration with fermentation (natural yeasts) for 15 days at 24°C.
- Maturing and malolactic fermentation on lees for 5 months (50% in large barrel and 50% in stainless steel tank).
- Blending of the press juice and the drop (with 5% cask).

🎵 **Tasting** :

- The smell : open, red fruit notes (cherry), lightly smoked at the end.
- On the palate : supple attack, light astringency, fruity finish (red berries).

🎵 **Wine and food pairing** :

Red meat, duck, lamb, mushrooms.

Aeration recommended.

Service temperature : 13 to 15 °C.

Storage : 5 to 7 years.

Alcoholic strength : 13.5 %vol. Total acidity: 5.3 g/L

Residual sugar : 0.34 g/L

