



Pinot Noir 2023



Vin De Fruit

RED WINE - 75 CL **BIO**

- ♪ **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 smocked 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 %vol. Total acidity: 5.6 g/L

Residual sugar : < 1 g/L

