



Pinot Noir Haydi 2023

 Vin De Temps

RED WINE - 75 CL **BIO**

♪ **Grape-variety :** *Pinot Noir.*

♪ **Origin :**
Itterswiller, at the locality "Haydi".

♪ **Vines age :** *More than 30 years.*

♪ **Soil :** *Clay and limestone, silica.*

♪ **Wine-making :**

- Manual harvest with strict sorting and complete destemming.
- 3 days maceration at a low temperature then fermentation in closed vats. Regular pumping over is carried out throughout the 3 weeks of maceration.
- Separation of the press juice and the drop.
- Aging and malolactic fermentation in French oak barrels for 12 months with 30% new oak. Not filtered.

♪ **Tasting :**

- The smell : very open, lightly woody, black fruits notes.
- On the palate : round and well balanced, blackberry and blackcurrant aromas, long finish with blended tannins.

♪ **Wine and food pairing :**

*Red meat, game, cheese and chocolate.
Aeration recommended.*

Service temperature : 10 to 12 °C.

Storage : 10 years.

Alcoholic strength : 13.8 %vol.

Residual sugar : 0.08 g/L.

