



Clos Château d'Isenbourg Pinot Noir "Les Oriels"

A.O.C. Alsace

2018

WINEMAKING

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

TASTING NOTES

Color : Garnet red.

Aromas : Red berries, black currant, black berry, wild cherries, leather and licorice, mint-eucalyptus, nutmeg, and cloves.

Palate : Harmonious and well-balanced spicy and fruity, good persistence.

FOOD PAIRING

It goes perfectly well with steak, with roasted meat (leg of lamb with rosemary, roast pigeon with cranberries, quiche. It can be served throughout an entire meal.

GRAPE VARIETIES

Pinot Noir

ALCOHOL

13.5 % alc./vol.

TERROIR

the soil on the terraces where Gewurztraminer is grown is known to carry considerably more limestone than the rest of the area, yielding highly aromatic, spicy Gewurztraminers are superb late-harvested wines.

HARVESTING

exclusively manual.

SERVING TEMPERATURE

12 to 14 °C

AGEING POTENTIAL

6 to 8 years

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