



"Les Oriels" Pinot Noir A.O.C. Alsace

2011

VINIFICATION

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.

DÉGUSTATION

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.

ACCORDS GOURMANDS

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.

CÉPAGE

Pinot Noir

DEGRÉ D'ALCOOL

13 % 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.

VENDANGE

exclusively manual.

SERVICE

12 to 14 °C

CONSERVATION

6 to 8 years