



Réserve Particulière - Pinot Noir A.O.C. Alsace 2012

VINIFICATION

The grapes undergo a lengthy maceration period after destalking. The temperature is controlled after initial warming. After approximately 12 months in vat, the wine is ready for bottling.

DÉGUSTATION

COLOR : Garnet robe.

AROMAS : Black berry notes, plum, black cherry, under-growth, leather, cigar, licorice, cocoa, black pepper, clove.

PALATE : Harmonious palate, evoking licorice, bitter cocoa, good persistence, and once again wild cherry.

ACCORDS GOURMANDS

Pinot Noir suits any style of cooking : roasting, grilling or frying, as grilled-t-bone steak and morels, duck breast with a green pepper sauce. This Pinot will bring out all the flavour of a rich dish of pasta with sun-dried tomatoes and basil. It's goes well with some Regional dishes as flammekueche, smoked pork shoulder, baeckeoffe.

CÉPAGE

Pinot Noir

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

Made up of calcareous sandstone, the dry and well drained soil is adapted to the production of strong wines with floral notes, underscored by finesse and freshness

SERVICE

12 à 14°C

CONSERVATION

Can be conserved for up to 5 years.