



### Rouge d'Ottrott - Pinot Noir A.O.C. Alsace

2010

#### VINIFICATION

The destemmed harvest is macerated for a period of 10 to 15 days at a controlled temperature after being slightly warmed up. The wine is matured in vats for 9 months before bottling and stocked for 9 months prior to retailing.

#### DÉGUSTATION

**COLOR :** Deep garnet robe.

**AROMAS :** Crisp and refined nose, evoking berries, black currant, black berry, blue berry, licorice, black pepper, nutmeg, cloves, eucalyptus..

**PALATE :** Fresh and round, good balance, firm and well-melted tannins, with once again notes of fruit, pepper and cacao, ending with a long finish.

#### ACCORDS GOURMANDS

Perfect with a piece of beef and meats (guinea fowl with mushrooms, roast duck's breast), and also cheese like cantal cheese.

#### CÉPAGE

Pinot Noir

#### DEGRÉ D'ALCOOL

13% alc./vol.

#### TERROIR

Rich clayey-arenaceous soil and conglomeratic stones.

#### VENDANGE

Exclusively handpicked.

#### SERVICE

10 à 12°C

#### CONSERVATION

Can be conserved between 10 and 15 years.

[www.dopff-irion.com](http://www.dopff-irion.com)