



## Pinot Noir Rosé A.O.P. Alsace

2022

### WINEMAKING

The grapes are de-stemmed in view of achieving a complexity combining fruity, floral and spicy savours, as well as a harmonious balance. A short maceration (48 to 72 hours) is carried out before the bleeding of the vat. The alcoholic fermentation of the juice continues in thermo-regulated vats, to bring out all of the characteristics of the fresh fruit. It is followed by a malolactic fermentation producing a wine that is full on the palate, and balanced by natural freshness. Maturing on fine lees for 4 months thickens the wine's texture. The wine is filtered then stocked in stainless steel vats for a couple of extra months to preserve the pure flavour of the fruit before bottling.

### TASTING NOTES

Impressive rose petal colour. Shiny and luminous. Very fresh and delicate, focusing on red berry notes, our Rosé Pinot Noir exhales cherries, strawberries and red currant. It is very expressive and persistent, with a slight hint of violet-flavoured candy. The palate is harmonious, fleshy and tasty with good matter. This rosé is characterised by good acidulated and crisp freshness. The strong matter remains fruity, spicy and fresh with wild strawberry notes. The wine is perfectly well-balanced. The finish develops remarkable volume dominated by flavours evoking mandarin and blood orange.

This rosé boasts maximum fruitiness, it recalls the aromas offered by the white grape varieties in Alsace.

### FOOD PAIRING

When served well chilled, its fruity taste goes well with springtime or mushrooms salads, vegetable pie, roast chicken, pesto-flavoured pasta, pizza pie, risotto, Chavignol cheese, or any type of Mediterranean speciality based in olive oil.

The texture of this wine goes perfectly well with fish: trout, salmon terrine, grilled sardines, bass with olives, but also sander in a creamy sauce.

It will bring the best out of poultry, chicken, or duck. In this case, serve the dish with its natural juices rather than a sauce. It also pairs well with tartar steak, carpaccio or cold duck's breast.

It is of course, always the best summer wine, going ideally well with your barbecues, picnics, and convivial moments with friends.

Delight your hosts by offering them a bottle when invited to a diner party.

### GRAPE VARIETIES

100 % Pinot noir

### ALCOHOL

alc 12.00 % vol.

### HARVESTING

The harvest is entirely handpicked.

### SERVING TEMPERATURE

Serve chilled between 12 and 14°C.

### AGEING POTENTIAL

can be kept for two to three years