



VINS D'ALSACE

Pinot Noir Rosé 2023

AOC Alsace, Alsace, France

Fresh, fruity, summery



THE VINTAGE

This vintage was marked by significant variability across the Alsatian vineyard. In Hunawihr and Ribeauvillé, our heavy, clay-rich terroirs proved to be an asset. The dry, sunny climate, combined with good vine development, resulted in a fine harvest. August rains facilitated grape ripening, preventing any delays. The harvest was of high quality, with healthy, concentrated grapes. It began on September 5th and ended on October 6th under a blue sky and summer-like warmth.

TERROIR

Clay-limestone soil, 100 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

100% Pinot Noir. Approximately 5-hour maceration in a pneumatic press with whole clusters. Alcoholic and malolactic fermentation in stainless steel tanks. Winemaking adheres to organic standards.

VARIETAL

Pinot Noir 100%

12 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.8 g/l

pH: 3.44

Tartaric acidity: 5.3 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Deep color, slightly coppery, nose on ripe fruits, with strawberry notes, broad attack, and a nice freshness



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

