



VINS D'ALSACE

Rosé d'Alsace 2023

AOC Alsace, Alsace, France



Perfect terrace wine!

THE VINTAGE

It's been a long time since we've had such a tranquil harvest in Alsace. A dry climate, sunshine, and well-developing vines. However, grape maturity has been heterogeneous in the vineyard. The August rains made the difference. In Hunawihr, the harvest is good with healthy grapes and high concentrations.

The wines are clean, precise with great freshness. We can say that the 2023 vintage has preserved the typicity and minerality of our beautiful terroirs. Very promising!!!

TERROIR

calcareous clay soil

WINEMAKING

Harvested at perfect ripeness, our destemmed Pinot Noir grapes are cold macerated briefly. As with our white wines, we keep only the heart of each press to preserve the fruity aromas. The fermentation continues in stainless steel tanks until bottling in the Springtime.

VARIETAL

Pinot Noir 100%

12 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.8 g/l

pH: 3.44

Tartaric acidity: 5.25 g/l

SERVING

A fresh, young wine meant to be consumed this Spring and Summer but can be kept for 2 years. Keep horizontally at an ambient temperature between 10-15°C, out of direct sunlight. Drink slightly chilled, between 8-10° C.

TASTING

A very elegant rosé with raspberry and blackberry notes. The palate is fresh and lively. A wine for gastronomy! Perfect from aperitif to dessert.

