



VINS D'ALSACE

Pinot Noir Rosé 2024

AOC Alsace, Alsace, France

Frais, fruité, estival



THE VINTAGE

The vintage began with a mild winter, followed by snow and hail in April. May brought abundant rainfall, totaling 800 mm—25% above average. Flowering occurred in early June under cool conditions. The rare sunny spells allowed us to protect the vines from mildew. Despite a modest yield, the vintage produced balanced, digestible wines with great vibrancy. The harvest started on September 9th with the Crémants and ended on October 2nd.

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: 1.5 g/l

pH: 3.67

Tartaric acidity: 4.36 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

Pale pink color with orange highlights, nose with hints of small red fruits, like gooseberry and cherry. Soft attack with a lovely freshness on the finish.



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

