



SPERRY



Pierre Sperry - Alsace - Pinot Noir Rosé

AOC Alsace Rosé,

A smooth and fresh rosé.

PRESENTATION

More and more popular in Alsace, this Rosé is charming and fresh.
Made with Pinot Noir

TERROIR

Granit soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.
This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

VINIFICATION

This Rosé has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Pinot Noir 100%

SERVING

To serve between : 8° and 10°C
You can keep it between : 1 to 3 years

TASTING

Our Rosé is a light, fresh wine revealing flavours of strawberries and raspberries, and very light tannins.

FOOD PAIRINGS

Pinot Noir Rosé, dry, delicately fruity and served chilled, is an excellent addition aperitif and picnics featuring charcuterie, grilled meats and salads.

