



AOC Alsace, Alsace, France

PINOT NOIR matured in barrels of our range L'Empreinte. Pinot Noir, originally from Burgundy, is the only grape variety that is allowed in Alsace for the production of red wines.

It is a wine which is very refined but also balanced and fruity.

Fleshy and well-structured, it offers a beautiful dark color and supple tannins.

PRESENTATION

Aged 18 months in Burgundy barrels. An exceptional red wine where Alsace meets Burgundy.

THE VINTAGE

2018, a vintage of great heat wave.

A rainy winter, a wet, early and hot spring, and a dry and scorching summer with violent storms and hail in some areas.

The Pinot Noirs are beautiful, with deep dark colors and lots of structure.

VARIETAL

Pinot Noir 100%

13 % VOL. Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 14°C and 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine offers aromas of small ripe red fruits: strawberry, cherry, cherry.

FOOD PAIRINGS

To be associated with all types of meats and fine cheeses.



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