



L'Ours Noir, Pinot Noir - Famille Hauller

AOC Alsace, Alsace, France

Fruity with a nice balance, this Pinot noir is a perfect wine for charcuterie and cheese platter !

PRESENTATION

The Pinot Noir, originally from Burgundy, is the only red grape variety authorized in Alsace. Generally used to elaborate light and fruity wines, to follow a tradition Pinot Noir is now more used to produces red wines.

TERROIR

Granit

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This beeing an alternative between conventional agriculture and organic farming.

100% hand picked harvest

WINEMAKING

This Pinot Noir has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification. We blend it with a little bit of Pinot Noir aged in barrels to give it more depth and complexity.

AGEING

To serve between : 10° and 12°C

You can keep it between : 3 to 5 years

VARIETAL

Pinot Noir 100%

12,5 % VOL.

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

TASTING

This Pinot Noir is fruity and intense, revealing flavours of cherry and blackberry, with soft tannins.

FOOD PAIRINGS

L'Ours Noir is delicate, and slightly fruity, it's an excellent wine for grilled meats, fresh salads and buffets.



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
flûte Alsace	750		3545467003036	3545467003166

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



173IKE