



## Louis Hauller - Alsace - Pinot Noir

AOP Alsace, Alsace, France

Light and elegant, low tannins, very nice light red

### 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 produce red wines.

### 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

### WINEMAKING

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

### VARIETAL

Pinot Noir 100%

### 12,5 % VOL.

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

### SERVING

To serve between : 8° and 10°C  
You can keep it between : 3 to 5 years

### TASTING

Our Pinot Noir is a light, fresh wine revealing flavours of cherry and blackberry, and soft tannins.

### FOOD PAIRINGS

Pinot Noir (or light red), dry, delicately fruity and served chilled, is an excellent addition to rustic buffets and picnics featuring charcuterie, grilled meats and salads.

