



Pinot Noir - Les Premices - Famille Hauller

AOC Alsace, Alsace, France

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 soil

IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

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, dry and delicately fruity, is an excellent addition to rustic buffets and picnics featuring charcuterie, grilled meats and salads.

Type of bottle								Volume (ml)	item code		Bottle barcode	Case barcode
flûte Alsace								750			3545467001001	3545467001063
Palette Europe	Units per pack	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	6	576	8	12	1,3	7,8		36	7	13,5*21*36,5	

