



PINOT NOIR Rosé 2021

AOC Alsace, Alsace, France

Pinot Noir Rosé from our Tradition range.

A dry, fresh, pleasant wine with a very thirst-quenching power, with a rather simple fruitiness.

PRESENTATION

This Pinot Noir Rosé has a beautiful robe with brilliant reflections. It comes from a very short pellicular maceration.

THE VINTAGE

2019: the vintage of all elegance.

The 2019 wine year was all about contrast once again. The flowering took place in mid-June. It was followed by a very dry and hot summer until mid-August. There, the rain appeared and transformed in one week our vineyard into a green garden. The refreshment at the end of the summer left us with very nice and ripe acidities.

WINEMAKING

Short pre-fermentation maceration to extract a light pink color.

Fermentation was triggered by the action of indigenous yeasts over a fortnight.

No malolactic fermentation in order to keep a certain freshness

AGEING

Matured until spring in stainless steel tanks.

VARIETAL

Pinot Noir 100%

TECHNICAL DATA

Residual Sugar: 1 g/l

13 % VOL.

Contains sulphites. Does not contain egg or egg products.

Does not contain milk or milk-based products.

SERVING

Serve between 8 and 10°C.

To be drunk young to take advantage of its freshness and its aromas.

AGEING POTENTIAL

2 to 3 years

TASTING

The mouth is structured, fresh and easy to drink with notes of red fruits on the finish.

FOOD PAIRINGS

To be enjoyed with mixed salads, couscous, pizzas and grilled meats.

REVIEWS AND AWARDS

Grand Concours des Vins d'Alsace de Colmar 2020

