



Pierre Sperry - Pinot Noir

AOP Alsace Pinot Noir,

This is the only grape variety in Alsace used to produce red wine. It's a light and fruity wine, revealing delicate notes of red fruits.

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

