

Louis Hauller



Louis Hauller - La Cave du Tonnelier, Grands Crus et Spécialités, AOC Alsace, Rouge

AOC Alsace, Alsace, France

Deep and intense, this is a very elegant Pinot Noir aged in barrels for 12 months

PRESENTATION

The Pinot Noir, originally from Burgundy, is the only red grape variety authorized in Alsace. Generally used to elaborate light and fruity wines, Pinot Noir is now more used to produce red wines, like this Pinot Noir Les Barriques.

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

Aged in oak barrels for 12 months

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 : 10°C and 15° C
You can keep it between : 3 to 5 years

TASTING

This Pinot Noir Les Barriques is a deep and elegant wine revealing flavours of cherry and blackberry. A touch of oak flavours which gives more complexity, and well balanced tannins.

FOOD PAIRINGS

Pinot Noir Les Barriques is dry, delicately fruity and is an excellent addition to rustic buffets and picnics featuring charcuterie, grilled meats and salads.
You can also have it with red meats like beef and lamb.

