



## PINOT NOIR 2018

AOC Alsace, Alsace, France

PINOT NOIR from our Tradition range.  
It is a wine that is very refined but also balanced and fruity.  
Fleshy and well-structured, it offers a beautiful dark robe and firm tannins,  
without any barrel ageing.

### THE VINTAGE

2018, vintage of great heat wave.

### LOCATION

This cuvée is the result of the second round of maceration of our Pinots Noirs.  
The very ripe bunches, harvested by machine equipped with de-stemmers, come from plots mainly located in the commune of Eichhoffen where the soils are heavy, rich and deep.

### TERROIR

Comes from several plots of land located in the commune of Eichhoffen facing South/South-East with a medium slope.

### IN THE VINEYARD

Short pruning to limit yields to 60 hl/ha, Disbudding,  
Controlled natural enhancement.

### WINEMAKING

The harvest is carried out in the afternoon, in order to have a certain initial harvest temperature. The maceration lasts 8 to 10 days in stainless steel punching down tanks, with a program adapted according to the stage of fermentation.  
The wine is then racked once the desired color is obtained, then transferred to a thermo-regulated vat to continue with the malolactic fermentation.

### AGEING

Aged until spring in stainless steel tanks.

### VARIETAL

Pinot Noir 100%

13 % VOL.

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

### SERVING

The Pinot noir Tradition is to be tasted between 14 and 16°C.

### AGEING POTENTIAL

5 to 10 years

AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



## TASTING

Garnet red color dress with a beautiful brilliance. On the nose, notes of ripe red berries (black cherry). The mouth is supple, pleasant and fruity.

The finish of great finesse is delicately underlined by silky tannins.

## FOOD PAIRINGS

To be enjoyed as an accompaniment to poultry (duck breast, turkey), grilled red meat (rib of beef).

## REVIEWS AND AWARDS



Or

"Pinot Noir dans l'élégance, bon équilibre"

Concours Général Agricole Paris Médaille d'or

minimum 85,5/100

Médaille d'Argent

Concours Mondial de Bruxelles 2020

Médaille d'argent

"Grand Concours des vins d'Alsace de COLMAR

Médaille d'argent en 2020"

<https://www.vinsalsace.com/fr/gouts-et-couleurs/palmares/,01/06/2020>

