



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>

