

- Since 1776 -
HAULLER Frères
Alsace Wines



Pinot Noir, - F - Signature - HAULLER Frères

AOP Alsace, Alsace, France

Subtil, Complexe, Delicate

PRESENTATION

This Pinot Noir - F - has been created with an extreme precision. His granit soil gives him finesse and length whereas his ageing and yields gives him power and richness. Un grand vin.

LOCATION

Exposed South-East at 300m altitude, a very poor soil which oblige the vines to work really hard.

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 aged 12 months in oak barrels from Burgundy. Malo lactique fermentation is done and the wine spent his whole aging on the lees.

13,5 % VOL.

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

SERVING

To serve between : 12° and 15°C
You can keep it between : 3 to 10 years

TASTING

This Pinot Noir 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 - F - is dry, delicately fruity and is an excellent addition to rustic buffets and picnics featuring charcuterie, dear or grilled meats.
You can also have it with red meats like beef and lamb.

Type of bottle

Volume (ml)

item code

Bottle barcode

Case barcode

750

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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