



# Pinot Noir Vieilli en Fût de Chêne AOC Alsace 2018

75 cl

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## Vinification method of Pinot Noir fût de chêne

After a suitable pressing in our pneumatic presses, each wine is vinified with the utmost care and, depending on its structure and balance, it will be selected to be aged in our oak barrels for several months.

## Tasting notes of Pinot Noir fût de chêne

The smoothness of this fine Pinot Noir is revealed through aging in oak barrels while shade. Finely woody aromas blend with black cherry and gingerbread. Silky attack, finely lined tannins, this Pinot Black win to age. This wine will continue on your table with red meat, lamb, a tournedos Rossini, game: pheasant, wild boar; as well as cheese.

## Analytical information of Pinot Noir fût de chêne

Grape variety : Pinot Noir  
Serve between 8° and 10°C  
Sugar : 2.7 g/l  
Alcohol : 12.2°

## Terroir of Pinot Noir fût de chêne

Clay and limestone

Aging potential : from 3 to 4 years.