



# Pinot Noir AOC Alsace 2020

75 cl

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## Vinification of Pinot Noir

The pellicular maceration lasts approximately one week under temperature control with pigeage and reassembly of the juices, then breeding of the tannins.

## Description of Pinot Noir

A clear clear ruby color precedes a bouquet dominated by red fruits, blond tobacco with a touch of chocolate. The suppleness of the tannins goes perfectly with a hint of freshness to make it a tender and harmonious wine. Perfect with grilled meats in summer, a paella.

## Technical aspect of Pinot Noir

Varietal: Pinot Noir  
Consumption between 8 ° and 10 ° C  
Sweetness: 0.3 g / l  
Alcohol: 12 °

## Location and soil

Clay-limestone exclusively around the Ingersheim Cellar

Potential of care: 3 to 4 years

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