Pinot Noir "Les Caves de l'Enfer" 2023

75 cl

Terroir of Pinot Noir "Les Caves de l'Enfer"

Protected from the west winds by the Vosges hills and facing east/south-east, our vines grow on the best slopes of Ammerschwihr on a predominantly clay-limestone soil.

Vinification of Pinot Noir "Les Caves de l'Enfer"

When the grapes are harvested, we sort each batch before starting the skin maceration process. This maceration of the berries with the juice extracts the colour, and is carried out under temperature control with pumping over and punching down of the cap for almost a week.

Tasting notes of Pinot Noir "Les Caves de l'Enfer"

"Les Caves de l'Enfer" wines are characteristic of their grape variety and representative of the "Alsace" appellation.

The colour is ruby. The nose is typical of Pinot Noir, with subtle aromas of red fruit, light tobacco and a touch of chocolate. On the palate, there are notes of blackcurrant and stone fruit? The tannins are supple and combine perfectly with a touch of freshness to produce a delicate, harmonious wine.

Food and wine pairing with Pinot Noir "Les Caves de l'Enfer"

This red wine with its supple tannins can be served with cold starters such as game terrines, meat pies and grilled red meats. For example, it is perfect with a summer barbecue or paella. Of course, it also goes well with cheese.

Technical aspects of Pinot Noir "Les Caves de l'Enfer

Varietal: Pinot Noir
Consumption between 12 ° and 14 ° C
Sweetness: 0.3 g / l
Alcohol: 12 °

Ageing potential: from 1 to 3 years