



Pinot Noir 2023 Rosé

Grape variety:

Pinot Noir

Parcels situation:

Marl-limestone soils in Rorschwihr and Bergheim.

Vinayard work:

This exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.

Organic wine.

Tasting:

- *Colour* : Very nice grenadine and gooseberry color, elegant limpidity.
- *Aromas* : Open and intensive nose on fruity smell. Very fresh fruity nose with Morello cherry and gooseberry aromas. Typical Pinot Noir second nose of leather. Additional notes of hot bread.
- *Mouth taste* : fresh and supple first sensation, elegant and easy-to-drink wine, round and pleasant wine. Mouth aromas of Morello cherry, of milk bread and buttered buckwheat pancake.

Advices:

- *Wine and food harmony* : Elegant wine for summertime. Barbecues, pork plates and salads, cold chicken and vegetables, pizzas and Flammenküchen,...
- *Service temperature* : 10°
- *Ageing* : 3 years

