Domaine
FERNAND ENGEL

Pinot Noir 2025 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 ans 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 température :* 10°
- *Ageing :* 3 years

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