



## Pinot Noir "Cuvée des Dominicains" A.O.C Alsace 2016

❖ Alcohol alc 12% vol.

❖ Grape varieties Pinot noir

❖ Terroir Limestone and chalky-clay.

❖ Harvesting Handpicked.

### ❖ Winemaking

Direct gentle pneumatic pressing (vertical drains ensuring the premium quality of the grape juices), clarifying, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Maturing in vats for 5 months before bottling.

### ❖ Tasting Notes

Pinot noir quite often reveals fresh aromas of black currant, red berries and some leathery notes. It is rarely tannic on the palate however it can be very dense. This wine's robe is a thick and deep ruby color with violet tints. It is at once, brilliant and limpid. Its nose, both intense and complex alike, unveils great concentration, red berry aromas and a touch of vanilla. The attack on the palate is strong. It is composed of well-ripened and silky tannins as well as dense matter. Ample and well-balanced, it lasts a long time on the finish. Notes of vanilla and discrete spices come to the fore underscored by red berries.

### ❖ Food Pairing

It pairs well with beef, roasts, quiches and pâtés. It can also be served with an entire meal.

❖ Serving Temperature 10 and 12°C.

### ❖ Ageing Potential

Can be kept for up to 5 years.



CONTIENT DES SULFITES