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*Pinot Noir de Rorschwihr*



The fruit for this Pinot Noir comes from the Rodern area. The grapes are picked at optimum ripeness with a 32-day-long maceration, indigenous yeast, daily remontage for the first three days, and thereafter one pigeage a day until racking. There is no wood aging given the age of the foudres used. Aged over 11 months in old foudres before bottling.

Grape varieties : Pinot Noir

Soil : Granite with blue marne

Alcohol : 12.5%

Tasting notes :

Notes of cedar on the nose. Delicate before it opens up to show more opulence, with delicate tannins and typical notes of violet and cherry with a hint of dark chocolate. Elegant and well balanced. Versatile and easy to pair with food, particularly good with beef fillet.

