

Pinot Noir 2022

Silver Medal Paris

Elegant red wine with cherry aromas, to be appreciated with cooked meats, red meats or smoked meats.

Appellation wine : AOC ALSACE
Grape variety : Pinot Noir
Service temperature : 10 - 15°C
Time to keep : 3 - 5 years

Taesting :
With its beautiful red ruby color, this Pinot Noir seduced by its freshness and its balance. At the nose, we can smell leather and raspberry notes. In the mouth, tannins are pleasant and softened.

Served with :
Cold buffets, cooked meats, red meats, grills and cheeses.

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