



Pinot Noir BIO Les 2 L Lenk et Luss 2023 AOC Alsace

Tasting

A ruby red wine with shades of purple. A powerful nose, with fleshy red berries aromas (cherry). The attack is strong on the palate, silky and fruity with rounded tannins.

Technical aspect

Grape Variety : Pinot-Noir

Alcohol : 13,04 %

Natural residual sugars : 0,3 g/l

Acidity : 5,43 g/l in tartaric acid

Land : Marly sandstone soil

Exposure : East-facing hillside

Picking : Manual harvesting

Vinification : Destemmed and meticulously sorted grapes macerating during 15 days. Minimum of 6 months maturing in wood barrels or stainless steel tanks before bottling.

Crops : Organic agriculture

Side dish

Outstanding with premium beef, duck, lamb, charcuterie, salads, ...

Tasting temperature 14 to 15 °C.

Shelf life : From 5 to 10 years



Nathalie et Stéphane Steinmetz

27, route d'Orschwihr 68570 SOULTZMATT
contact@renefleck.fr