



Pinot Noir Rosé 2022 AOC Alsace Rosé

Tasting

Nice pink colour, shiny and bright. A fresh and gentle nose, with strawberries and other red berries aromas. Generous in mouth, supple and fleshy, with a slight liveliness and some freshness on the final.

Technical aspect

Grape Variety : Pinot-Noir

Alcohol : 12,77 %

Natural residual sugars : 2,6 g/l

Acidity : 7,11 g/l in tartaric acid

Terroir : Marly limestone soil

Exposure : East-facing hillside

Picking : Manual harvesting

Vinification : Macerating one day. Slow pressing with destemmed and sorted grapes. Minimum of 6 months maturing in wood barrels or stainless steel tanks before bottling.



Crops : Organic Agriculture

Side dish

Outstanding with summer aperitif, barbecue, starters, charcuterie, rustic buffet, salads, ...

Tasting temperature 8 to 10 °C.

Shelf life : from 3 to 5 years



Nathalie et Stéphane Steinmetz

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