



## PINOT NOIR RITTERSBERG

**APPELLATION AOC** : APPELLATION ALSACE CONTROLÉE

**ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY**

Rose still wine

**GRAPPE VARIETY:** PINOT NOIR 100 %

**VINTAGE:** 2008

**SOIL** : composed of alluvium, sands & granite. This unusual « terroir » of the Rittersberg, warm and filtrating gives to the hills of Scherwiller one of the most adapted area for growing Pinot Gris wines in this part of Alsace

**VINIFICATION:** traditional methods are used for elaborating this Pinot Noir Rosé. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. We use also temperature control.

**DESCRIPTION** : Alc. vol : 12.5%      Residual sugar : 2.7 g/ litre

**TASTING:** Visual: a beautiful rose colour  
Nose: this Pinot Noir develops a characteristic fruity with hints of cherry  
Mouth: dry, fresh and light, delicately fruity

**IMPROVEMENT** : to be drink young

**CULINAR ADVICES:** it's a light and pleasant wine for enjoyment, with first courses, pizza, aperitif, barbecue.

