



Pinot Noir 2007 « Reserve »

The Pinot Noir occupies around 1500 hectares in Alsace or 9,7 per cent of A.O.C. Alsace, having increased by 15 per cent over the last ten years (and multiplied by 7,6 in 38 years). Pinot Noir is a delicate plant that requires very careful site selection, well drained, deep, sandy or calcarous soils.

2007 was a rich vintage which saw a beautiful growing season throughout the summer achieving high ripeness.

The grapes were clean and very healthy at picking time (15th of September 2007).

As usual the selection of the grapes was severe, overlooked by winemaker Pierre Trimbach making sure to use only the best grapes for maceration.

The maceration lasted about 8 to 10 days, followed by a gentle pressing.

This Pinot Noir shows a very good fruit in the nose (black cherries, strawberries, prunes),

still young and will of course get even softer.

One drinks Pinot Noir slightly cool in Alsace, around 14-15 celsius degrees and is best

matched with meat, veal, beef and venison, including some soft cheeses.

Alcohol: 12,75 % Vol

Residual Sugar: 0,7 g/l (glucose, fructose)

Total Acidity: 5,7 g/l (acide tartrique)

