



PINOT NOIR ROUGE D'ALSACE

This wine is aged in wooden casks and is created from grapes taken from the pick of our argilo-calcareous terroirs situated around the village of Eguisheim.

Tasting notes : Comprising a cherry red robe with hints of purple, this wine has intense flavours of red fruit and berries on the nose. To the taste, this Pinot Noir is full and of great concentration that perfectly reflects the qualities striven for by the Baur family - elegance, freshness and balance.

Suggested food pairings : This wine is ideally matched to red meat or magrets de canard...

Style : Dry red wine



Appellation : Alsace

Soil Composition : Argilo-Calcareous

Grape varieties : Pinot Noir

Age of the vines : 35 years

Method of harvest: Grapes picked and sorted by hand

Vinification : The grapes are destalked and then macerated for 14 days under strict temperature control. Maturation in wooden casks takes place for eleven months after which time the wine is bottled by us here at the property.

This wine carries the organic certification FR-BIO-01.

