



Owners: Arnaud et Armand Baur

Location: EGUISHEIM ALSACE FRANCE

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PINOT NOIR

Tasting notes : Of a prolonged cherry-red colour with hints of purple, this wine has an attractive nose reminiscent of red fruit and berries with a predominance of black cherry. In the mouth, this wine which is matured in wooden barrels is of great finesse. The tannins are mature and smooth and accentuate the fruit flavours already experienced on the nose.

Suggested food pairings : This wine accords perfectly with veal, feathered game and fine charcuterie.

Style : Dry red wine



Appellation : Alsace

Soil Composition : Argilo-calcareous and alluvial soil

Grape varieties : Pinot Noir

Age of the vines : 25 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.

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

