



VINS D'ALSACE

Rosé d'Alsace 2022

AOC Alsace, Alsace, France



Perfect terrace wine!

THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June, and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas, and the beautiful typicity of their terroir.

TERROIR

calcareous clay soil

VINIFICATION

Harvested at perfect ripeness, our destemmed Pinot Noir grapes are cold macerated briefly. As with our white wines, we keep only the heart of each press to preserve the fruity aromas. The fermentation continues in stainless steel tanks until bottling in the Springtime.

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Alcohol content: 12 ABV

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 1.5 g/l

pH: 3.3

Acidity (g/l): 5.9 g/l

SERVING

A fresh, young wine meant to be consumed this Spring and Summer but can be kept for 2 years. Keep horizontally at an ambient temperature between 10-15°C, out of direct sunlight. Drink slightly chilled, between 8-10° C.

TASTING NOTES

A very fresh wine with red berries notes. Perfect from aperitif to desert.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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