



## PINOT NOIR « Cuvée Mosaïque »

**Grape variety :** Pinot Noir

**Conditions of growth :** This vine develops very deep roots in a clayey, alkaline soil, avoiding all problems of drought.

**Winemaking method :** The grapes are harvested by hand. After destalking, they make long skin maceration in order to increase body and color. . Traditional fermentation is through a temperature-controlled process and ageing takes place in vats.

### **Tasting :**

- *Colour :* Deep pinkish-ruby-red. Presented in a green bottle.
- *Nose :* Ripe and wild bouquet, with aromas of raspberry, black currant and red currant.
- *Mouth :* A nice, pleasant wine. A gamey side with red fruits coming through. A well-balanced wine that lingers in the mouth.

**Our advice :** This Pinot Noir goes very well with grilled and roasted meat, with game, Asian food or with a cold meal.

**Temperature :** Serve chilled between 8-10°C (47-50°F).

**Ageing :** Up to five years.



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