RUHLMANN
Vins d'Alsace

34 rue du Maréchal Foch
BP 20014
67650 Dambach-La-Ville
France

Nous contacter :
03 88 92 41 86
vins@ruhlmann-schutz.fr
www.ruhlmann-schutz.fr

ETOILE DE ROSE



Grape variety: Pinot Noir.

Terroir: Planted in clay-limestone soil, this vineyard has a very deep root system, which prevents any problems with drought.

Winemaking: The grapes are hand-harvested, then pressed whole in a pneumatic press. Fermentation takes place under temperature control. It is thanks to a traditional winemaking process—similar to that used for white Alsace wines—that this distinctive wine is produced.

Tasting Notes:

- Color: A beautiful, deep golden hue with pink highlights.
- Nose: A refined, mineral bouquet intertwined with delicate aromas of red berries, typical of the Pinot Noir grape variety.
- Palate: A supple, round, and fruity wine. The mineral character comes through, bringing harmony and balance. A wine with a refined structure and a lovely, lingering finish.

Residual sugar: 28 g/L

Our recommendations: The culmination of the winery's remarkable research, this unique wine showcases its beautiful color through the white bottle. Served as an aperitif, with exotic cuisine, or with dessert, this Blanc de Noirs is sure to surprise and delight on any occasion.

Serving temperature: L'étoile de Rose should be served well-chilled, between 8 and 10 °C.

Aging potential: 2 to 4 years.