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PINOT NOIR « Hospices de Strasbourg »



Grape Variety: Pinot Noir

Terroir: This Pinot Noir comes from a clay-limestone terroir. It is made from old vines planted on mid-slopes with very deep root systems. To ensure good soil structure, the land is worked on an alternating basis: one row is plowed, and the next is left with a grass cover.

Winemaking: The grapes are hand-harvested. After skin contact, the berries are pressed in a pneumatic press. Fermentation takes place under temperature control. This wine was selected during a rigorous tasting to be admitted to the Cave des Hospices de Strasbourg. It was aged there for 8 months in oak barrels, then tasted a second time to earn the privilege of being bottled at the Hospices, following several months of tireless efforts to ensure impeccable quality.

Tasting Notes:

- Color: A rosé-ruby red hue with a slight brick-red tint.
- Nose: Dominant notes of red fruit. An initial hint of raspberry, masked by blackcurrant and red currant.
- Palate: The red fruit notes are evident. A harmonious, full-bodied wine with good length and a beautiful balance.

Tanins : ○—●—○—○—○

Our recommendations: This Pinot Noir pairs elegantly with roasts, game, spicy dishes, and more.

Serving temperature: Serve between 8 and 10 °C.

Aging potential: Up to 5 years.