

# Alsace Pinot Noir « Cuvée Charles et Amélie » 2015

Even if the Alsace is mostly known for its white wines, Pinot noir is a variety that is settled in Alsace since middle Age. Driven by the popularity of the other types of grapes the Pinot noir is now back on the market. In 2015 the region underwent a third year with a low harvest even if some villages were spared. Despite the high temperatures the acidity was maintained with a nice fruit, a good vintage overall.



**Origin:** Domaine Specht

**Alcohol:** 12.5%

**Residual Sugars:** >2g/L

**Tartaric Acid:** 5.38g/L

## **Tasting:**

- Nice red color with purple hints
- Well Balanced with a good mouthfeel and a nice aftertaste. We can even detect vanilla test.
- Soft Tanins

## **Food Pairing:**

- Dishes with meat and sauce (coq au vin)
- Strong cheese

To be served at 16° to 18° C.