

Alsace Pinot Noir « Cuvée Charles et Amélie » 2016

Despite a long summer with many threats, such as Suzuki, diseases and drought at the end, 2016 vintage had a 25% increased harvest compared to the past 3 years with the quality of the wines maintained. Also, 2016 was one of the longest periods of harvest with an average of 8 weeks for the region.



Origin: Domaine Specht

Alcohol: 12.36%

Residual Sugars: 0.5g/L

Tartaric Acid: 5.34g/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.