

Alsace Pinot Noir « Cuvée Charles et Amélie » 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



Origin: Domaine Specht

Alcohol: 12.67%

Residual Sugars: 0.5g/L

Tartaric Acid: 5.77g/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.