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AOC ALSACE
PINOT NOIR 2018
Millésime

Grape variety : 100 % pinot noir
Type of soil : granite sand at 250m high
Vines planted in 1998 - old vines
Alcohol : 12.96 %
Total acidity : 2.96g/l h₂so₄
Residual sugar : 1.30 g/l
Harvest : handpicked grapes

Winemaking process :

Harvest partially destalked. 10 days maceration. Natural fermentation with homemade *levain*.
Aged 10 months in steel tank.
Kieselguhr filtration before bottling

Tasting notes

Nose on red berries cherry and a hint of pepper. The taste is fruity and juicy, with soft silky tanins.
The final is fresh and peppery

Food and wine pairing suggestions

Perfect with a cheese and cold meats platter, roast beef or fish such as red tuna steak.

You can drink it now or let it get older. Ageing potential : 10 years.

