



Vignoble Luc Faller
51, route des vins
67140 Itterswiller, Alsace, France

Tel : +33 888 551 42

E-mail : contact@vignoblelucfaller.com

Website: <https://vignoblelucfaller.com>



AOC ALSACE PINOT NOIR Nature 2017



Grape variety : 100 % pinot noir
Type of soil : sand at 250m high
Vines planted in 1990 - old vines
Alcohol : 13.6 %
Total acidity : 3.78g/l h2so4
Residual sugar : <1 g/l
Harvest : handpicked grapes

Winemaking process :

Harvest partially destalked. 10 days maceration. Natural fermentation with homemade *levain*.
Aged 20 months in old Burgundy barrels.
Not filtered. No sulfite added.

Tasting notes

Once decanted, the nose's on red berries cherry and a hint of pepper and wood. The taste is fruity and juicy. Red fruits are almost candied. The whole mouth is well structured by the 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.

Service tip : When you open it, the wine may be slightly fizzy. This is due to CO2, a gaz naturally present in the wine, that we decided to let in, in order to protect the wine from oxygen. You just have to decant the wine or wait several minutes to let it disappear. If you just can't wait to drink it, you can still shake the bottle !

