





100 % Pinot Noir

**Parcels situation:** 

The soils are predominantly Marl-limstone, so-called "red" soils, very resistant to drought, ideal for the production of wines for ageing.

## Vineyard work:

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01. Organic wine.

## Tasting:

FERNAND ENGEL

CRÉMANT D'ALSACE

FERNAND ENGEL

Very present nose of fresh red fruits (strawberry, raspberry, cherry). very nice nose, fresh and delicious. Brioche and biscuit notes. Supple, fresh and ample attack. Sweet acidity reminiscent of raspberries, a smooth elegant wine. Aromas in the mouth also red fruits. Hot brioche or butter cake character. Balanced and powerful wine.

## Advices:

- Wine and food harmony: Enjoy as an aperitif and with dessert. This delicious wine is intended for receptions, galas ans parties. It is typically a wine of thirst shared pleasure!...It accompanies appetizers of the aperitif (mini-quiches, gougères, cheese bellows, cold cuts,...). Superb on red fruit desserts (cherry clafoutis, Black Forest cake, red fruit hotpot with spices...).
- Service temperature: 8-9°
- Ageing: 4-5 years



