



Pinot Noir 2022 Cuvée Fernand

Grape variety:

Pinot Noir

Parcels situation:

2 plots in Orschwiller and St Hippolyte on calcareous subsoils on Marl, red soil. East and south expositions and gentle slope.

Vineyard work:

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

Organic wine.

Tasting:

- *Colour* : Garned-red color, nuances of cacao, nice limpidity, rich tears on the glass.
- *Aromas* : Open nose on nuts and heady notes. Rich and heady notes that show over-ripeness on the grapes. Notes of cherry jam and liquorice. Woody perception (even if there's no wood ageing !).
- *Mouth taste* : Supple and velvet first sensation, round and heady wine, high sapidity level, long after taste. Nice bouquet of cherry jam.

Advices:

- *Wine and food harmony* : Nice harmony with tender beef in pepper sauce, with calve brown sauce and vapour vegetables, with pork fillet with mushroom sauce,...A gartronomic wine. Also with strong cheeses.
- *Service temperature* : 15°
- *Ageing* : 15 years.

