

# DOMAINE RIEFLÉ vignerons

## **PINOT NOIR 2017 AOC ALSACE, CERTIFIED ORGANIC**

TERROIR: DOMAINE RIEFLÉ'S TERROIRS ARE LOCATED THROUGHOUT THE COMMUNES OF PFAFFENHEIM, ROUFFACH, WESTHALTEN AND SOULTZMATT ON THE FRACTURE ZONES OF THE MARBACH AND OHMBACH FAULTS. THEY FORM A MOSAIC OF HIGHLY FRAGMENTED GEOLOGICAL COMPARTMENTS. OUR AOC ALSACE VINEYARDS ARE MAINLY SITUATED ON SEDIMENTARY SOILS OF VARYING DEPTHS. OUR PINOT NOIR VINES ARE PLANTED ON THE LIMESTONE LOESS SOILS OF KNICHELT AND THE LIMESTONE CLAY CONGLOMERATES OF RUEST.

TASTING NOTES: LIKE ITS BIG BROTHER FROM THE CÔTE DE ROUFFACH, THIS PINOT NOIR IS LOVINGLY AGED IN OAK BARRELS FOR 10 MONTHS, ALLOWING IT TO DEVELOP ITS RICH AROMAS OF RASPBERRY, REDCURRANT AND BLACKBERRY. THE PALATE OFFERS SILKY AND LONG LASTING TANNINS WITH SPICY NOTES ON THE FINISH.

PAIRING: THIS PINOT NOIR WILL ACCOMPANY GRILLED MEATS, SOME SOFT CHEESES (CAMEMBERT, BRIE, ETC.), AND ASIAN SPICY DISHES LIKE LAMB TAGINE OR COUSCOUS.

AGING POTENTIAL: MORE THAN 10 YEARS.

SERVE AT 60°F.

ANALYSIS  
ALCOHOL: 13%  
RESIDUAL SUGAR: 0 G/L  
TARTARIC ACID: 5.3 G/L

