



**STRANGENBERG PINOT NOIR
“LIEU-DIT” 2015 AOC ALSACE**

TERROIR: THE STRANGENBERG OVERLOOKS ROUFFACH AND WESTHALTEN. IT IS A HILL REMARKABLE FOR ITS GEOLOGY AND ITS VEGETATION OF TORTURED SHRUBS REMINISCENT OF THE STEPPES OF ASIA OR THE MEDITERRANEAN GARRIGUES. FROM THE SUMMIT, THE VIEW EMBRACES THE PLAIN OF ALSACE, THE BLACK FOREST, AND SOMETIMES EVEN THE ALPS.

THE STRANGENBERG IS SUBJECTED TO VERY ARID CONDITIONS IN RELATION TO THE GEOLOGY (LIMESTONE ROCK), VERY LOW RAINFALL AND ITS OPEN SITUATION TO THE WIND. IN SOME PLACES, THE BEDROCK IS FLUSH WITH THE SURFACE. WATER MANAGEMENT IS PARAMOUNT AND THE GRAPES TAKE A LONG TIME TO FULLY RIPEN.

TASTING NOTES: INTENSE AROMAS OF BLACKCURRANT, CHERRY AND RED FRUITS WITH SUBTLE AROMAS OF LAVENDER, LILAC, AND BLACK TRUFFLE. ON THE PALATE, POWERFUL NOTES OF RED FRUITS AND CURRANTS AND BLACK PEPPER. FINE, PRECISE AND SILKY TANNINS LEAD TO A LONG AND PERSISTENT FINISH.

PAIRING: RED MEATS, GRILLED RIB STEAK, GAME, RABBIT, AND COW’S MILK CHEESES.

AGING POTENTIAL: MORE THAN 10 YEARS.

SERVE AT 60°F.

ANALYSIS
ALCOHOL: 13%
ACIDITY: 5.6 G/L (TARTRIC)
RESIDUAL SUGAR: 0 G/L

