

Alsace Pinot Noir « Cuvée Charles et Amélie » 2017

In Alsace, the 2017 vintage was marked by the frost of April 20 and 21, which affected about 4500 hectares. This frost greatly reduced yields and led to very early flowering. Like 2011 and 2009, 2017 will be one of the earliest vintages of the last forty years with a harvest start on August 30 for the AOC Alsace. Even if it was early the quality of the harvest was excellent. The 2017 wines reveal strong personalities, are very aromatic and present beautiful balances. According to experts, this vintage has some resemblance to 1947.



Origin: Domaine Specht

Alcohol: 12.67%

Residual Sugars: 0.5g/L

Tartaric Acid: 5.77g/L

Tasting:

- Nice red color with purple hints
- Well Balanced with a good mouthfeel and a nice aftertaste. We can even detect vanilla test.
- Soft Tanins

Food Pairing:

- Dishes with meat and sauce (coq au vin)
- Strong cheese

To be served at 16° to 18° C.