

Trimbach

Pinot Noir Réserve Cuve 7 2020



RED STILL WINE



FRANCE



ALSACE



SUITABLE
FOR VEGANS

TASTING NOTE

This Pinot Noir shows a very good fruit in the nose (strawberries, cherry) still young and will of course get softer and fruitier. One drinks Pinot Noir cool in Alsace, around 14-15 C.

VINIFICATION

The maceration lasted about 10 days, followed by a gentle pressing. Fermented in stainless steel tanks. No oak ageing. Skins pressed in Pneumatic press and fermentation controlled at 28 C for an average of 14 days.

FOOD MATCHING

Matched with meat, veal, beef and venison, including some soft cheeses.

SIZE	75cl
VINTAGE	2020
ABV	14.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	A8156120
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Alsace
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.53
TOTAL ACIDITY	5.89g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	A8156120