



BONHEURS D'ALSACE
DOMAINE
RIEFLÉ
VIGNERONS 1609

ALSACE

Barrel-aged Pinot Noir

You are invited to enjoy a moment of Convivial Pleasure

For Convivial Pleasure

Sensations...

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.

Food and wine suggestions

The perfect partner for grilled meats and soft cheeses such as Camembert and Brie. It is also a good match for middle eastern dishes such as lamb tajines and couscous.

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.

Serving

10 - 12°C

alcohol: 13.5°

tartaric acid: 5.1g/l

residual sugar: 0.1g/l