

# BERNHARD & REIBEL

## LA GOULÉE

Alsace , France



**Human** Pierre Bernhard

**Millésime** 2015

**Appellation** Alsace AOC

**Lieu, Lieux-Dits** Châtenois

**Sols** Gravel

**Altitude Des Vignes** 300 meters above sea level

**Orientation** East South-East

**Cépages** 100 % Pinot Noir

**Viticulture** Organic

**Palissage** Guyot

**Pi/Hect** 5 500 ft/ha

**HL/Hect** 55 hl/ha

**Vendanges** Hand harvested

**Vinification** Destemmed, cold maceration for 10 to 15 days with pumping over.  
End of alcoholic fermentation then malolactic fermentation in foudre

**Levures** Indigenous

**Élevage** In cask for 12 months on the lees

**Volume D'alcool** 12% alc./vol.

**Sulfites** 70 mg/l

**Sucre Résiduel** 0.6 g/l

**Acidité Totale** 3.33 g/l

**Color** Cherry red

**Degustation** Complex blend of red fruits, raspberries and crushed strawberries,  
mouth supported by tannins present and smoothed releases  
generous aromas of sour cherry

**Temperature Of Service**

BOIRES