

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
HI/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
Dégustation	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	12-15 °C

BOIRES
