

# Sustainable WineSolutions



## CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: <b>NATURAL</b>		REGION: <b>Occitanie, France</b>	
APPELLATION: <b>Vin De France</b>		VINTAGE: <b>2020</b>	ALCOHOL: <b>13.5%</b>
PRODUCER: <b>Maison Jean Huttard</b>		ATTRIBUTE:	
WINEMAKER: <b>Maison Jean Huttard</b>		<b>Vegan</b> <b>Natural</b>	

### GRAPES:

100% Pinot Noir

### TERROIR:

Clay and Limestone soils with natural grass cover

### VINES:

8ha producing 50hl/ha. Guyot double Poussard trained, accompanied by strict disbudding of the buds to reduce yields and concentrate flavour. Hand harvest.

### VINIFICATION:

Hand harvested grapes are de-stemmed before a 17-day fermentation maceration with daily pumping over. The marc is then gently pressed using a pneumatic membrane press. No filtration.

### MATURATION:

Stainless steel for 9 months undergoing malolactic conversion.

### TASTING NOTES:

A typically bright and ripe Alsatian Pinot Noir, benefitting from the warm, dry conditions of Alsace. Ripe red and black fruits including plum and cherry predominate, with bright redcurrant providing lively acidity.

### PAIRING SUGGESTION:

A delightful red aperitif wine, also serve with with poultry, tapas, and red meats.

### SERVING TEMP:

12-14°C

