

# RUHLMANN – Pinot Noir “Barrique” 2016



**WINEMAKER**  
**WINERY**  
**APPELLATION**  
**REGION**  
**GRAPE VARIETAL**

André Ruhlmann  
Ruhlmann  
AOP Pinot Noir  
Alsace  
100% Pinot Noir



**Vegan wine**

**TERROIR**

The 3.7 acres (1.5 hectares) of 15 to 30-year-old vines planted on gentle slopes are composed of clay and sandy soils. The vine density is 4.44 tons/ acre (60 HI/ hectare).

**CULTURE & VINIFICATION**

The grapes are harvested by hand with high ripeness. After a long skin maceration, traditional fermentation is done through a temperature-controlled process. 6-8 months aging in stainless steel tanks. Then, matures for 12 months in new oak casks (barriques Bordelaises, in four-year rotations).

**TASTING NOTES**

A bouquet of red berries, vanilla, and spices with a round and harmonious mouth. An elegant and fine wine with a long finish.

**FOOD PAIRING**

Best with game, red meat, and cheeses.

**TECHNICALS**

Alcohol: 12.5%, Total Acidity: 5.4 g/l, Residual Sugar: 0.5 g/l, PH: 3.51

**PRODUCTION**

950 cases

Imported by and distributed by

**COGNAC**  
**one**