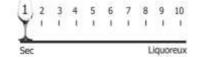


# **CLOS DE L'OURSE PINOT NOIR** 2015

### WINE

Varietal: Vintage: Certification : Alcohol : Bottling: Sweetness:

**Pinot Noir** 2015 **Organic Wine certified by Ecocert FR-BIO-01** 13.5 % vol September 2016 DRY



# **ROCK and VINE**

Terroir : Rock's or soil : Orientation : Age of vines : Production : Vines :

Harvest : Vinification : **CLOS DE L'OURSE** 

"Villé's" Schist - Limestone East 40 ans 33 hl/ha Biodynamic practices - compost - organic manure ploughing - harvesting at physiological maturity Hand-picked harvest, October 2015 Careful selection, destemming and maceration for 15 days, end of fermentation in oak barrels, malolactic fermentation and ageing in 1/3 new barrels.



## **TASTING**

On the nose as well as on the palate, it's an explosion of red fruits dominated by blackberry aromas. A nice chewiness and melted tannins give this wine a superb structure.

Food & wine pairing

Perfect to accompany red meats, game and "Epoisses" cheeses.





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EORI IBAN CREDIT AGRICOLE DE BARR FR31515840200018 FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP-872 IBAN BANQUE POPULARE ALSACE FR76 1470 7500 6570 2169 7854 372 / BIC - CCBPFRPPMTZ