

# **DOMAINE BOTT FRERES**

## Rosé d'Alsace

Alsace

### Technical information

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace  
**Grape Variety :** 100% Pinot Noir  
**Terroir :** Chalky soil  
**Age of the vines :** around 20 years

### Vinification

Pneumatic pressing to squeeze the grapes gently. Fermentation temperatures controlled. Aging in stainless steel tanks 8 to 10 months, then bottling after filtration. Storage in bottles in our cellars at constant temperature.

### Tasting notes

This is the wine of summer par excellence. Beautiful pink color, open nose and fruity notes of raspberries and currants. The palate is fresh and inviting.

#### **Best to drink:**

1 to 3 years

#### **Wine pairing:**

To eat with grilled meats, barbecues and all your summer meals.

