

charlotte et antoine
KREYDENWEISS



Name of the wine :	Lune à Boire – Rouge – 2022
Appellation :	Alsace
Type of wine :	Red fruity wine
Variety :	Pinot Noir
Type of soil:	Blend of Alsatian terroirs
Vineyard :	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
Certification :	Organic farming by Ecocert
Production :	7 776 bottles
Vinification :	Maceration of whole bunches for a week followed by aging in foudres for one year. Unfiltered wine, no added sulphites.
Analysis :	12 % alcohol, 0,22 g/l residual sugar, 5,8 g/l total acidity in tartaric acid
Tasting note :	A gourmet and fruity wine, which offers a beautiful texture in the mouth, a wine of pleasure to share with friends.
Pairings :	Charcuterie, cheese, red meat
Conservation :	In the cellar between 10 and 15°C
Tasting :	14-16 °C, decant the wine before serving
Ageing potential :	To drink. Potential 7 years