

Arthur Metz  
— depuis 1904 —

# MICHEL LEON

## PINOT NOIR

**Designation:** Arthur Metz sélection - Pinot Noir

**Grape varieties:** PINOT NOIR

**Origin:** The Alsatian vineyard is situated on the lower Vosges hills between 200m and 400m altitude.

**Vinification:** Grapes are harvested at peak ripeness, picked for quality. Cold carbonic maceration in heat-regulated vats. Alcoholic fermentation, devatting, pressing Malolactic fermentation. Racking and filtering before bottling.

**Soil:** The Alsatian geology contains a mosaic of terroirs.

**Tasting notes:**

- **Color:** Deep red garnet color.
- **Nose:** Exquisite nose with red fruits such as blackcurrant.
- **Palate:** Smooth and light on the palate with flavors of small red berries (redcurrants, strawberries). Wonderfully elegant.

**Recommendations:** Charcuterie, Andouillette offal sausages, braised beef, baeckeoffe (meat stew specialty of Alsace), blanquette of veal, brie de Meaux.

**Serving condition in F°:** 54

**Alcohol content :** 12.5

**Cellar potential :** 3 to 5 years.



Non contractuai pictures