

# WILLM

## Pinot Noir Bio Cuvée Lina 2022



A tribute to Lina Willm, this gastronomic range of wine is a selection of some of our best vineyards fermented and elegantly aged in oak barrels.



**The 2022 Vintage:** Despite the vagaries of the climate, with episodes of heat, drought and hail, the 2022 vintage of Alsace wines is exceptionally early, with outstanding heterogeneity. Harvesting began at the end of August, and the wines are very pretty, with less acidity, rather balanced and easy to drink.



- 100% Hand harvesting
- Extended and soft pressing
- Fermented and aged in oak barrels



With its deep ruby colour with purple reflections, this Pinot Noir develops a refine and complex nose of black fruits (blackcurrant, black olives), black pepper and juniper. The palate offers velvety tannins with a finale of crème de cassis and violet.



Serve it at alfresco meals, with grilled red meat, Provencal stew, small game (quail), porcini mushroom and spelt risotto, prime rib of beef with Morello cherry sauce.



**Alcohol :** 12.15 % vol.  
**Residual Sugar :** 0,33 g/l  
**Total Acidity:** H<sub>2</sub>SO<sub>4</sub> : 3,41 g/l



**Tasting Temperature:**  
14-16°C°

Enjoy it now or keep it 5 years.

### LA MAISON WILLM

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