



## FREY SOHLER PINOT NOIR ROSÉ “BRISE D’ETÉ”

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Alsace
<b>Sub-Region</b>	Scherwiller
<b>Producer</b>	Frey-Sohler
<b>Vintage</b>	2018
<b>Composition</b>	100% PINOT NOIR
<b>Alcohol</b>	13%
<b>Certifications</b>	Terra Vitis

### WINEMAKER NOTES

The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Scherwiller is located 50 km south of Strasbourg, 20 km from the border with Germany, and 450 km east of Paris. The village nestles at the junction of the valleys of Sainte Marie aux Mines and Villé, on the site of a major battle fought during the Peasant War. The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Currently occupying 29 hectares, the estate is run by Damien and Nicolas Sohler. It is included within the “Scherwiller” Appellation Communale, and runs across the rocky slopes of the Rittersberg, at the foot of the imposing Château de l’Ortenbourg, which looks down upon these magnificent vineyards. Wines are exported to a dozen countries, and the Frey-Sohler estate is the sole distributor of wines from the vineyard belonging to the Sohler family. All barrels and vats are equipped with temperature controls. The grape juice is allowed to settle cold, and the temperature of the fermentation process is electronically monitored from start to finish. During bottling operations, the corking machine operates under vacuum, and the bottles are conveyed along a storage table to ensure optimum corking and a wine that keeps very well.

### TASTING NOTES

A beautiful, brilliant deep salmon color. The nose is floral, with notes of raspberry and cherry. The palate is supple and round; it's fruity, light, and refreshing!

### PAIRING SUGGESTIONS

This is a wine of summer, to drink fresh as an aperitif or with a meal - think barbeque, grilled meats, etc.!



EVERY BOTTLE



TELLS A STORY

## VINEYARD

**Average Age of the Vines:** 40 years

**Soil Type:** Gravel, alluvial and sand

## VITICULTURE

Wild clover and grasses grow between the rows and vines.

## VINIFICATION

Light pressing on pneumatic press. Cold settling and control of fermentation temperature. Filtration on membrane.

**Residual Sugar:** 1.2 g/L

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