



JEAN BIECHER
& FILS
ALSACE

Pinot Noir-ORGANIC



Our Organic wines are made in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, or herbicides. The goal is to produce quality wines and valuing the expression of one's terroir, promoting positive interactions between soil, climate and plants. The organic approach is the logical outcome of a process of environmental protection, appreciation of the capacity of the terroir and the development of a very typical product.

Tasting notes

Alsace Pinot Noir is a fresh wine revealing flavours of cherry, raspberry and blackberry, and soft tannins. Partially aged in wooden barrels, it is a complex and structured wine with more pronounced colour and flavours evocative of ripe fruits or leather.

Food and wine pairing

Red meats and game call for red Alsace Pinot Noirs revealing dark red colour and intense cherry flavours. Overall, Alsace Pinot Noir pairs well with white meats and poultry, certain cheeses, and because of its mellow tannins, can even accompany fish beautifully. International cuisines should not be overlooked as suitable partners: Middle Eastern and Moroccan dishes (humus, tabouleh, lamb tagine and couscous) are an excellent match for these wines.