



Weingut
Hausammann

Pinot Noir Barrique



Variety: Pinot Noir

Provenance: Family Hausammann Iselisberg.
On the sunny southern slope of lower Thurtal.
The handcrafted grapes are obtained from
own cultivation, gently processed in our cellar,
carefully matured and bottled.

Colour: Deep Ruby red.

Bouquet: Beautiful bouquet of red cherries, raspberries
and cassis aromas.

Taste: On the palate, full-bodied fruity flavour of
berries with well-integrated tannins and
delicate toast aromas, accompanied with a
subtle vanilla hint. Well-structured, lingering,
harmonious **and** elegant.

Vinification: Selected grapes of the later harvested
vineyards. Traditional mash fermentation.
Matured for 12 months in Barrique.

Serving temperature / food recommendation:

18 °C.

Ideal with hearty meat dishes, BBQ and venison. Goes also well
with spicy cheese variations.