

# blanc de noir

AOC Schaffhausen

A white wine made from gently pressed Pinot Noir grapes with a true cosmos of flavors to discover. Soft, full and yet crisp. Be sure to serve it cool.

## HARVEST

In October during the main grape harvest.

## WINEMAKING

This white specialty is obtained from the juice extraction of the blue Pinot Noir grape and expanded very gently through a cool fermentation.

## CHARACTERISTICS

A tenderly melting wine with crisp freshness and wide fullness. A very exciting game of sweetness and acidity is the secret of this wine.



GRAPE VARIETY  
100% Pinot Noir



GASTRONOMIC RECOMMENDATION  
aperitif, cheese, seafood,  
sweet-souer, asian kitchen



SERVING TEMPERATURE  
8-11 °C



# Dichterwii

AOC Schaffhausen

The Dichterwii comes entirely from the south- east facing, sun- drenched vineyards in Wilchingen. This wine has a strong fruitiness and is therefore the right choice for a meal. Made for an audience from young to old.

## HARVEST

In the last beautiful autumn days after the main harvest

## WINEMAKING

Only the most mature and best grapes are used for this wine. A long fermentation and a gentle wine press technique are used to transfer the wonderful fruit aromas from the grape to the wine.

## CHARACTERISTICS

It has a scent of fresh raspberries and black cherries. On the palate, this Pinot Noir convinces with a velvety soft start, which is harmoniously replaced by fine-grain tannins.



GRAPE VARIETY  
100% Pinot Noir



GASTRONOMIC RECOMMENDATION  
It is a classic wine for veal,  
game, poultry and vegetables



SERVING TEMPERATURE  
17-19 °C

