



Louis Hauller - Alsace - Auxerrois

AOP Alsace, Alsace, France

A fresh, dry and fruity wine.

PRESENTATION

Known as a cousin of the well known Pinot Blanc, this wine is light and fruity. Nice balance between fresh fruits aromas and touch of acidity.

TERROIR

Granit Soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

WINEMAKING

This Auxerrois has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Auxerrois 100%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between : 8° and 10°C

You can keep it between : 3 to 5 years

TASTING

Appearance : Pale yellow in colour with hints of green. The wine is clear and brilliant.

Nose : The nose is fresh and delicately fruity, offering notes of peaches and apples, with floral hints.

Palate : Pinot Blanc opens quickly. Pleasant and soft, with medium acidity, it represents a solid middle-ground within the range of Alsatian wines.

FOOD PAIRINGS

Auxerrois can easily accompany starters or main courses. It pairs well with simple dishes such as fish, white meats, poultry and egg-based dishes (omelettes, eggs benedict, quiches, etc.). It is also delicious with soft cheeses.

