



Pinot Blanc - Les Premices - Famille Hauller

AOC Alsace, Alsace, France

A fresh, dry and fruity wine. Very easy to pair with everyday dishes.

PRESENTATION

Also called Klevner (not to be confused with the Klevener of Heiligenstein that corresponds to the Savagnin Rose grape variety), it is the white version of Pinot Noir.

This varietal is often used in the production of base wines for Crémant d'Alsace.

TERROIR

Granit Soil

IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

WINEMAKING

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

VARIETAL

Pinot blanc 100%

12,5 % VOL.

Contains sulphites.

SERVING

To serve between : 8° and 10°C

AGEING POTENTIAL

2 to 3 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

Pinot Blanc 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.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
flûte Alsace							750				
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	576	8	12	1,3	7,8	780	36	7	13,5*21*36,5	130*80*120

