

PINOT BLANC

AOC Alsace, Alsace, France

Pinot Blanc from our Tradition range.
This Pinot Blanc from Alsace is exclusively made from the Auxerrois grape variety.

PRESENTATION

The grapes are harvested at full maturity, even slightly overripe, which gives a wine with an exotic character.

THE VINTAGE

2018, a vintage of great heat wave

A rainy winter, a wet, early and hot spring, and a dry and scorching summer with violent thunderstorms and hail in some areas: the weather has once again tested our nerves.

TERROIR

This wine comes from several parcels, one of which is located at the place called ZELLBERG.

WINEMAKING

Our fermentations are triggered by the action of indigenous yeasts.

AGEING

Aged until spring in stainless steel tanks.

12,5 % VOL.

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

TECHNICAL DATA

Residual Sugar: 22 g/l

SERVING

Serve between 8 and 10°C.

To be drunk young to take advantage of its freshness and its aromas.

AGEING POTENTIAL

2 to 3 years

TASTING

Discreetly fruity with exotic aromas, it combines freshness and suppleness.

Pleasant and tender with a medium acidity, it is the right medium of our range.

FOOD PAIRINGS

Accompanies starters and simple dishes: quiches, savory pies, pies and terrines.

