



Vignobles d'Alsace

BRUNOLAFON
wine selection

Alsace, Domaine Pierre Henri Ginglinger, Pinot Blanc, AOC Alsace, White

AOC Alsace, Alsace, France



Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

PRESENTATION

This wine is a blend of Pinot Auxerrois from different parcels. Harvested at its best maturity by hand and pressed as whole grapes. It ferments in our cellar for several months to develop its richness. Then it is aged on fine lees until its bottling in summer.

WINEMAKING

The entire production is harvested by hand to preserve the authenticity, conviviality and above all the quality of the harvest. The pressings are carried out in whole harvests, then the musts are transferred to the tuns for the alcoholic fermentation with a control of the temperature (15-20°C).

AGEING

Afterwards, the wine is matured on fine lees in the same tuns, as well as a light filtration before bottling.

VARIETAL

Pinot blanc 100%

TECHNICAL DATA

Residual Sugar: Dry - 0 g/l

13.5 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

With a bright yellow color, this Pinot Blanc presents aromas of white fruits. Its attack is crisp and fruity, then it reveals notes of peach typical of the variety.

FOOD PAIRINGS

To be served with starters, quiches pies but also with fish and white meats.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

