



## Louis Hauller - Alsace - La Cuvée

AOP Alsace, Alsace, France

A fresh, dry and fruity wine.

### PRESENTATION

Perfect blend to discover the elegance of Alsace white wines

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

12,5 % VOL.

### 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 : Pleasant and soft, with medium acidity, it represents a solid middle-ground within the range of Alsatian wines.

### FOOD PAIRINGS

This wine 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.

