

LA CAVE DU TONNELIER

•1776•



Altitude 330 - Famille Hauller

AOC Alsace, Alsace, France

This is a unique blended wine, made with Pinot Gris and Auxerrois, which makes it a lively, and rounded wine. Its name comes from a 330 metre-high parcel overhanging the Winzenberg Grand Cru of Blienchwiller.

PRESENTATION

The Altitude 330 vintage comes from Old Vines overhanging the famous Winzenberg Grand Cru in Blienschwiller. The assemblage of Auxerrois and Pinot Gris gave birth to this distinctive vintage!

TERROIR

Granitique

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This beeing an alternative between conventional agriculture and organic farming.

100% hand picked harvest

WINEMAKING

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

VARIETALS

Pinot gris, Auxerrois

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 : 4 to 8 years

TASTING

The wine has a pale, golden color. It is limpid, and bright.

The nose is light and fresh, and gives off slight fruity and floral aromas with citrus and yellow fruits notes. The attack is vivid with a fresh acidity.

It is a fresh wine with a constant acidity, mixed with white flowers. A very nice balance between the fruit and the acidity.

FOOD PAIRINGS

It goes well for an aperitif, with white meat, salads, foie gras, or even a roast.

Type of bottle								item	code	Bottle barcode	Case barcode
flûte Alsace							750			3545460000285	3545460002869
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 diamete (cm)	r 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	13*80*120