



Pinot Blanc 2020 AOC Alsace Blanc

Tasting

It is a fine dry white wine, slightly fruity with a hint of freshness. Peach and apple notes, with floral accents.

Technical aspect

Grape Variety : Pinot-Blanc

Alcohol : 12,8 %

Natural residual sugars : 7,9 g/l

Acidity : 4,88 g/l in tartaric acid

Land : Sol argilo-calcaire

Exposure : East

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in old wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Ideal with buffets, snacks, white meat, grilled fish or salads.

Tasting temperature 10 TO 12 °C.

Shelf life : from 3 to 5 years.

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