

## PINOT BLANC ALSACE VIEILLES VIGNES

AOP ALSACE

This wine from a selection of vines over 30 years old presents a complex bouquet of fruits and white flowers on a racy structure.



<b>Food Pairing</b>	Taste the Pinot Blanc Vieilles Vignes with starters, fish grilled or in sauce, tartes flambées.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Pinot Blanc
<b>Capacity</b>	75 cl
<b>Ageing</b>	1 to 5 years
<b>Millesime</b>	2021
<b>Soil</b>	Calcareous sandy marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Traditional after checking the maturity. Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	12,50°
<b>Residual Sugar</b>	