

## PINOT BLANC ALSACE

AOP ALSACE

Fine and pleasant wine with aromas of toast and spring flowers.



<b>Food Pairing</b>	Salad, charcuterie, shellfish, asparagus, poultry, roast pork, fresh cheeses.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Pinot Blanc
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 4 years
<b>Millesime</b>	
<b>Soil</b>	Stony limestone marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	8°C to 10°C
<b>Harvest</b>	Traditional with selection of the best grapes. Traditional in white with temperature control on clear juice and aging for a few months in vats, then 1 to 2 months in bottles.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	