

PINOT BLANC ALSACE

AOP ALSACE

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



Food Pairing	Salad, charcuterie, shellfish, asparagus, poultry, roast pork, fresh cheeses.
Designation	AOP Alsace
Grapes Varieties	Pinot Blanc
Capacity	75 cl
Ageing	2 to 4 years
Millesime	
Soil	Stony limestone marl
Location	Beblenheim
Sweetness	Dry
Service	8°C to 10°C
Harvest	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.
Vinification	
Acidity (H₂SO₄)	
Ancohol Volume	13,00°
Residual Sugar	