

## PINOT BLANC BOUQUET

AOP ALSACE



<b>Food Pairing</b>	Aperitif et dessert
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Pinot Blanc
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Millesime</b>	2021
<b>Soil</b>	Stony sandy limestone
<b>Location</b>	Beblenheim and surroundings
<b>Sweetness</b>	Dry
<b>Service</b>	Shake with ice cubes
<b>Harvest</b>	Manual with selected whole grapes on the presses, Champagne type pressing.
<b>Vinification</b>	Traditional method without malolactic fermentation then storage on slats for 12 months before riddling.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	4,20 g/L
<b>Ancohol Volume</b>	12,00°
<b>Residual Sugar</b>	