



Auxerrois AOC Alsace 2018

75 cl

Vinification of Auxerrois

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on lies, in tank, in order to gain in structure, before bottling end of spring.

Tasting notes of Auxerrois

A dominant ripe fruit plum type and currant aromas are the first you discover. The palate is frank and clear. The velvety side of this wine underscores the final to let you enjoy the delicacy of marriage between white and Pinot Auxerrois. A pleasant wine to drink alone as an aperitif on the terrace or to accompany roasted white meat, poultry or exotic salads.

Analytical information of Auxerrois

Grape variety : Auxerrois
Served between 8° and 10°C
Residual sugar : 3,6 g/l
Alcool : 12,5°

Terroir of Auxerrois

Clay and limestone

Aging potential : from 4 to 6 years.
