



# Pinot Blanc Collection Douceurs AOC Alsace 2018

75 cl

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## Vinification of Pinot Blanc Collection Douceurs

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 fine lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Pinot Blanc Collection Douceurs

A yellow gold robe. The nose reveals aromas of fruit with white flesh and a few notes of ripe peaches. On the palate it is fresh and delicately fruity with the same notes as on the nose. The mouth is full, with a fresh finish and delicately fruity. This Pinot Blanc is the perfect compromise between the lively white wines, racy white wines and generous. It can accompany you throughout the meal, from appetizer cheese through the gourmet salads, poultry or fish sauce, ground apple cakes and cottage cheese, meat pies or fish.

## Analytical information of Pinot Blanc Collection Douceurs

Grape variety : Pinot Blanc  
Served between 8° and 11°C  
Residual sugar : 29 g/l  
Alcohol : 11.7°

## Terroir of Pinot Blanc Collection Douceurs

Clay and limestone

Aging potential : from 4 to 6 years.