



Pinot Blanc Réserve Particulière AOC Alsace 2019

75 cl

Vinification method of Pinot Blanc Réserve Particulière

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 Réserve Particulière

The Alsace Pinot Blanc robe has a pale yellow color with hints of green. This dry white wine has a fresh and delicate bouquet with notes of peach and white flowers hints. Pleasant and soft, with medium acidity, it is an easy to drink wine. It is a wine which pairs well with poultry, white meat, or with egg-based dishes such as quiche and omelettes. It pairs also well with noodles, schrimps salads or soft cheese. Great with asparagus!

Analytical information of Pinot Blanc Réserve Particulière

Grape variety : Pinot Blanc
Serve between 8° and 10°C
Residual sugar : 2,6 g/l
Alcohol : 12,9°

Terroir of Pinot Blanc Réserve Particulière

Clay and limestone

Aging potential : from 3 to 4 years
