

## PINOT BLANC ALSACE VIEILLES VIGNES

AOC ALSACE

This wine from a selection of vines over 30 years old presents a complex bouquet of fruits and white flowers on a racy structure.



Taste the Pinot Blanc Vieilles

Vignes with starters, fish grilled or

in sauce, tartes flambées.

**Designation** AOC Alsace

**Grapes Varieties** Pinot Blanc

Capacity 75 cl

**Ageing** 1 to 5 years

Millesime 2022

**Soil** Calcareous sandy marl

**Location** Beblenheim

**Sweetness** Dry

**Service** 10°C to 12°C

Harvest Traditional after checking the

maturity.

Traditional in white with controlled fermentation temperatures then

**Vinification** aged for 12 months in the cellar,

including at least 3 months in the

bottle.

**Acidity (H2SO4)** 2.75 g/L

Ancohol Volume 13.50°

**Residual Sugar** 5.30 g/L