

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.



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| Food Pairing | 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 aged for 12 months in the cellar, including at least 3 months in the bottle. |
| Vinification | |
| Acidity (H₂SO₄) | 2.75 g/L |
| Ancohol Volume | 13,00° |
| Residual Sugar | 5.30 g/L |