PINOT BLANC ALSACE

AOP Alsace

Fine and pleasant wine with aromas of toast and spring flowers.



Food Pairing	Salad, charcuterie, shellfish, asparagus, poultry, roast pork, fresh cheeses.
Designation	AOP Alsace
Grapes Varieties	Pinot Blanc
Capacity	75 cl
Ageing	2 to 4 years
Millesime	2024
Soil	Stony limestone marl
Location	Beblenheim
Sweetness	Dry
Service	8°C to 10°C
Harvest	Traditional with selection of the best grapes.
Vinification	Traditional in white with temperature control on clear juice and aging for a few months in vats, then 1 to 2 months in bottles.
Acidity (H2SO4)	3.30 g/L
Ancohol Volume	12.50°
Residual Sugar	2.60 g/L

GALERIE D'IMAGES



DESCRIPTION DU PRODUIT

Appetizers and white meats or a whole meal.

INFORMATIONS COMPLÉMENTAIRES

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Acidity (H2SO4)	3.30 g/L
Designation	AOP Alsace
Grapes Varieties	Pinot Blanc
Capacity	75 cl
Ancohol Volume	12.50°
Tasting	Aromas of toasted bread, great finesse and a nice length in the mouth. Pleasant and easy-drinking wine.
Ageing	2 to 4 years
Millesime	2024
Soil	Stony limestone marl
Location	Beblenheim
Residual Sugar	2.60 g/L
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- Download the technical sheet for the 2024 vintage