CAVE DE BEBLENHEIM

AUXERROIS ALSACE BIO

AOP ALSACE

Wine with rich notes of peach and delicate aromas of white flowers



Food Pairing	Smoked salmon, vegetable gratins, tarte flambée or quiches
Designation	AOP Alsace
Grapes Varieties	Auxerrois
Capacity	75 cl
Ageing	2 to 4 years
Millesime	2024
Soil	Stony limestone marl
Location	Beblenheim
Sweetness	Dry
Service	8°C to 12°C
Harvest	Traditional with sorting of grapes.
Vinification	Ten-day maceration on destemmed grapes. Fermentation with temperature control then aging for a few months in our cellars.
Acidity (H_2SO_4)	2.87 g/L
Ancohol Volume	12.00°
Residual Sugar	3.07 g/L