

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.

Ten-day maceration on

destemmed grapes. Fermentation

Vinification with temperature control then

aging for a few months in our

cellars.

Acidity (H2SO4) 2.87 g/L

Ancohol Volume 12.00°

Residual Sugar 3.07 g/L