



VINS D'ALSACE

Pinot Blanc Fût de chêne 2019

AOC Alsace, Alsace, France

Vanilla, lightly oaked, original



THE VINTAGE

In 2019, our harvester, grape bins, and tractors appeared in the vineyards as early as September 5 for the Crémants d'Alsace harvest and September 12 for the AOC Alsace. The August rains proved to be a blessing—a stroke of meteorological luck (45 mm over three days) that gave a boost to the vine's vegetative cycle. The ripening of the grapes accelerated, resulting in juicy berries with bright acidity. The complexity and uniqueness of each terroir were preserved in the cellar thanks to very slow fermentations.

TERROIR

Clay-limestone soil, 300 m altitude. South-facing exposure. Selection of a Pinot Blanc plot from the Rengelsprung site in Ribeauvillé. Organic farming.

WINEMAKING

Hand-harvested, 3.5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by malolactic fermentation in 1- to 3-year-old Burgundian oak barrels. Winemaking adheres to organic standards.

VARIETAL

Pinot blanc 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 3.1 g/l

pH: 3.2

Tartaric acidity: 5.5 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Indulgent nose with vanilla notes and white fruits, smooth, rich, velvety attack, integrated woodiness, good acidity, and a saline note on the finish

