



VINS D'ALSACE

## Pinot Blanc Fût de chêne 2019

AOC Alsace, Alsace, France

An original and very charming Pinot Blanc d'Alsace

### THE VINTAGE

In 2019, our harvesters, bins and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

### TERROIR

Essentially calcareous-clay

### AGEING

After the first fermentation in stainless steel tanks, a malolactic fermentation in 1-3-year-old oak barrels pursues until the wine is bottled in September. The lees are stirred lightly during the process.

### VARIETAL

Pinot blanc 100%

13 % VOL.

### TECHNICAL DATA

Residual Sugar: 3.1 g/l

pH: 3.2

Tartaric acidity: 5.5 g/l

### SERVING

Can drink now or age 7 to 8 years. Should always be stored on their sides, at an ambient temperature of 10-15°. The ideal serving temperature is 8-10°.

### TASTING

Elegant, fine nose with white flower, vanilla notes and smooth oak. The mouth is pure with a hint of toast and a crisp acidity. Excellent with a fish dish served in a buttery sauce, poultry, fresh cheeses.

