



VINS D'ALSACE

Pinot Blanc Tradition 2023

AOC Alsace, Alsace, France

A fresh and floral wine. Perfect for any occasion!

THE VINTAGE

It's been a long time since we've had such a tranquil harvest in Alsace. A dry climate, sunshine, and well-developing vines. However, grape maturity has been heterogeneous in the vineyard. The August rains made the difference. In Hunawihr, the harvest is good with healthy grapes and high concentrations.

The wines are clean, precise with great freshness. We can say that the 2023 vintage has preserved the typicity and minerality of our beautiful terroirs. Very promising!!!

TERROIR

Essentially calcareous clay

VARIETALS

Auxerrois 70%, Pinot blanc 30%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 1.52 g/l

pH: 3.3

Tartaric acidity: 4.5 g/l

SERVING

Store lying down between 10°C and 15°C. The ideal serving temperature is between 8°C and 10°C

AGEING POTENTIAL

3 to 5 years

TASTING

It's a fresh and floral Pinot Blanc. The palate is fruity with a mineral finish. Perfect with cold or warm buffets, quiches, and goat cheeses.

