



VINS D'ALSACE

Pinot Blanc Tradition 2022

AOC Alsace, Alsace, France

The chameleon. An easy-drinking wine that adapts to all types of dishes.

THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas and the beautiful typicity of their terroir.

TERROIR

Essentially calcareous clay

VARIETALS

Auxerrois 70%, Pinot blanc 30%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.3 g/l

pH: 3.3

Tartaric acidity: 5.3 g/l

SERVING

Keep on its side between 10-15°C. The ideal serving temperature is between 8-10°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Lovely Pinot Blanc with apricot notes. The palate shows crisp grapefruit flavors. Perfect with cold or warm buffets, quiches, and goat cheese.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

