



VINS D'ALSACE

Pinot Blanc Fût de chêne 2022

AOC Alsace, Alsace, France

Vanilla, lightly oaked, original



THE VINTAGE

After a dry winter and an early spring, May was unpredictable, extending the flowering period. In June, a violent storm was followed by over two months of intense drought, putting the vines under severe stress, before timely rains arrived just before the harvest. The harvest started on August 29th under scorching heat and concluded on September 23rd. Finally, on October 27th, we were fortunate to harvest superb Gewurztraminer and Pinot Gris for late harvests under the autumn sun.

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%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 0.8 g/l

pH: 3.2

Tartaric acidity: 5.1 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



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