

# Pinot Blanc



**Varietal :** Pinot Blanc 100%

**Appellation :** AOC Alsace

**Appreciation – Perception sugar/acidity :**

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Dry Medium Sweet

**pH :** n.c.

**Alcohol :** 12,2 %

**Residual Sugar :** 3,2 g/L

**Total Acidity<sub>H<sub>2</sub>SO<sub>4</sub></sub> :** 4,0 g/L

**Production :** 16 000  
Cases

## General Information

The Pinot Blanc is a variety producing white wine offering a very nice maturity with often golden colors. The wines are fresh, fruity yet subtle and balanced. A perfect mid-range wine within the Alsace portfolio.

## Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate      Head (Cuvée) 0 → 0,6 Bars  
                         Heart (Taille) 0,6 → 1,2 Bars  
                         Tail end of Press (Rebèche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 months following the harvest.

## Food and Wines – Temperature of Service

Shellfish ; fish ; white meats ; roasted poultry ; omelet's, quiches and pies; soups ; asparagus ; pasta dishes ; young mild cheeses. 48° - 53° Fahrenheit / 9° - 12° Celsius.

## Tasting Notes 2004

Shiny clear golden color with hints of green. Fresh on the nose with a nice complexity and good power. Clean and fresh on the palate with nice fruit aromas of pears, apples, peaches and even some Mirabelle plums. The finish is subtle with good length.