

Tasting notes

Clear fruit aromas, medium volume and pleasant acid characterize Pinot Blanc. It is absolutely typical of the variety, not scented and something like “everybodies darling” from our wine collection.

It gives pleasure to discerning palates as well as connoisseurs and is therefore ideal as a “wine by the glass” or at banquets.

Vineyard, Soil

Blend of different loess vineyards.

Style

Dry.

Varietal / Clone

100% Pinot Blanc (*Weissburgunder*). German and Alsatian clones.

Winemaking

Gentle pressing and skin contact of 8 hours. Alcoholic fermentation in stainless steel tanks after which the wine lays on its yeasts. 50% of the wine goes through malolactic fermentation as well.

Analytical details

Residual sugar 1,6 g/L / Total acidity 6,4 g/L / Alcohol 12,5 Vol. %

Meal suggestions

Grilled poulard breast with a confit of apricot, carrots and a side of curry rice.

Spring plaice fried in almond butter with grapefruit filets and steamed parsley potatoes.

Serving suggestions

Serve at 12° C in a burgundy glass. At young age this wine should be vented by decanting or opening 3-4 hours prior to serving.

Product code

40-18