

## Pinot Blanc Reserve 2019



### Bronze Medal International Wine Challenge 2020



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.



**2019:** Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Nice fruity Pinot Blanc with a refreshing acidity.  
Grapefruit and lemon notes.  
Elegant structure on the palate.



Shellfish, fish, white meats, roasted poultry, omelet's, quiches and pies, soups, asparagus, pasta dishes, young mild cheeses.



Alcohol : 12,43% vol.  
Residual sugar : 3,75 g/L  
Total Acidity: H<sub>2</sub>SO<sub>4</sub> : 3,38 g/L



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET

Temperature of service: 8-10 C°

### Aging potential

Enjoy it now or keep it up to 3 years.

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