

WHITE WINES | EXPRESSION



Pinot Blanc 2024

A floral and balanced wine

Terroir

This wine is made from a blend of grapes from clay-limestone soils located in the communes of Riquewihr and Ribeauvillé. The maturity is slow and favorable to the Pinot Blanc grape variety.

Viticulture & Vinification

The vines are ploughed and grassed every other row. The work of the vine, according to the methods of the organic culture, is carried out with care and without chemical products, in order to respect the natural balance.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees.

Tasting Notes

Light yellow colour.

The nose reveals a beautiful maturity with a floral orientation. We find aromas of lime blossom, elderberry and verbena.

Its acidity is not marked and the finish is elegant.

Food pairings

This wine goes perfectly with fresh starters and cooked vegetables such as gratins, as well as with white meats.

"Pinot Blanc" Appellation AOC Alsace ORGANIC

Vintage	2024
Varietal	100% Pinot Blanc
Age of the vines	28 years old
Yield	55 hl/ ha
Degree	12,5°
Residual sugars	0,4 g / l
Acidity	5 g / l
Keeps for	3 to 5 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle flute 75cl

