



« Pinot Blanc, the perfect all-rounder »



PINOT BLANC TRADITION

WORKING IN THE VINEYARD

On average 30 years old, we grow our Pinot Blanc vines mainly on a clay-silt soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually picked in September. The harvested fruits are introduced into a pneumatic press where the juice is slowly extracted and then sent to a stainless steel tank. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

THE PLEASURE OF TASTING

To the eye, this wine has a pale yellow colour. On the nose, one

appreciates floral and white fruit notes. On the palate, there is a frank attack as well as a very measured acidity. The wine is pleasant wine and easy to drink.

ASSOCIATION WITH DISHES

This dry, light but nuanced wine can easily accompany various everyday dishes such as mixed salads, deliciously seasoned mussels or even home-made terrines.

Pinot Blanc, because of these nuances, can be served in our region with 'Flammenküche', tartes flambées, a traditional Alsatian dish.

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