



# Pinot Blanc 2019

## Vin De Fruit

### NATURAL DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : *Pinot Blanc.*
- ♪ **Origin** : *Itterswiller.*
- ♪ **Vines age** : *5 to 25 years.*
- ♪ **Soil** : *Sandy-clay, Clay and limestone.*
- ♪ **Wine-making** :

- *Low pressing.*
- *Cold settling (24 to 36 hours).*
- *Filtration of the must deposit and re-inclusion of them.*
- *Alcoholic fermentation (natural yeasts) with temperature control in stainless steel tank.*
- *Maturing in large barrel with lees-stirring for 5 months.*

#### ♪ **Tasting** :

- *The smell : white flowers and pome fruit notes (apple and pear).*
- *On the palate : fresh and light, very floral (acacia), nice long finish.*

#### ♪ **Wine and food pairing** :

*Very versatile, aperitif, shellfish, seafood, meals, white meat.*

**Service temperature** : 10 to 12 °C.

**Storage** : 4 to 5 years.

*Alcoholic strength* : 13 %vol.      *Total acidity*: 5.5 g/L.

*Residual sugar* : < 1.5 g/L.

