



Cuvée Harmony 2018

♪ Vin De Fruit

DRY WHITE WINE - 75 CL

♪ **Grape-variety** : Pinot Blanc, Pinot Auxerrois, Pinot Gris.

♪ **Origin** : Itterswiller, Epfig.

♪ **Vines age** : 5 to 25 years.

♪ **Soil** : Clay and limestone.

♪ **Wine-making** :

- Manual harvest with strict sorting.
- 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.
- Blending (depends of the vintage).

♪ **Tasting** :

- The smell : very open, white flowers notes.
- On the palate : round, nuts aromas.

♪ **Wine and food pairing** :

Apéritif, meats, salad, vegetarian food, "drink anytime wine".

Service temperature : 10 to 12 °C.

Storage : To be drunk young (2 to 5 years).

Alcoholic strength : 13 %vol. Total acidity : 4.7 g/L.

Residual sugar : 2.5 g/L.

