



PINOT BLANC COLLECTION

Serving temperature: **8 to 10°C**

Alcohol content: **12% Alc.**

Keeping potential: **0-2 years**

Residual sugars: **5g/L approx.**

Sweetness: 

Appellation: **AOC Alsace**

IDENTITY

Pinot Blanc is one of the Alsace region's most popular grape varieties. Delicate and well-rounded, its fresh flavours and supple texture are hallmarks of the Alsace style

ON TASTING

Pale golden colour.

The nose is pleasantly delicate, with aromas of apple and white peach accompanied by floral notes.

The fresh, ample attack on the palate leads into subtle structure and a very elegant finish. Charming and easy to drink, this wine would undoubtedly be an ideal accompaniment for convivial gatherings with old friends.

FOOD & WINE PAIRING

Perfect for aperitifs, it can be enjoyed on its own, or served with delicate appetisers, made for example with cream cheese, smoked trout or summer vegetables. It is also delicious with grilled fish and white meats.



la magie des terroirs

