

# Domaine Weinbach

## 2023 PINOT BLANC

### VIN D'ALSACE

#### TECHNICAL DATA

*Grape variety:* 70% Pinot Auxerrois, 30% Pinot Blanc

*Alcohol:* 13.5 %

*Residual sugar:* 0.35 g/l

*Total acidity (TA):* 4.7 g/l

*pH:* 3.6

*Barrel type:* Old foudres (neutral oak)

*Time in barrel:* 10 months

*Bottles produced:* 15,880

#### TERROIR:

Older vines in our monopole Clos des Capucins vineyard composed of sand silt soil on granite pebbles. The grapes growing on this terroir ripen a lot earlier, producing wines with complex aromatics and a powerful concentration.

**FARMING:** Organic and Biodynamic (certified by Ecocert & Demeter)

Short pruning of the vines to keep yields low

**PICKING:** Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines

#### WINEMAKING:

Gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

#### TASTING NOTES:

Our vibrant Pinot Blanc launches with delicate aromas of orchard fruits and white blossoms. Well structured, crisp and perfectly balanced as a result of an interesting contrast between the freshness of the acidity and the ripeness of the fruit. Ending on a firm and persistent finish.

#### PAIRING:

A welcome addition to any gathering, best served chilled as an aperitif and also with a refreshing lunch. Great with quiche, onion pie, fish terrine, cheese soufflé, light appetizers and grilled chicken. Also a great match for sushi/sashimi.

**DRINK:** 2025-2031.

**GREEN PRACTICES:** Certified Organic Grapes (Ecocert)  
Certified Biodynamic (Demeter)



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