

Domaine Weinbach

2022 PINOT BLANC

VIN D'ALSACE

TECHNICAL DATA

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

Alcohol: 14 %

Residual sugar: 1.5 g/l

Total acidity (AT): 4.5 g/l

pH: 3.4

Barrel type: Old foudres (neutral oak)

Time in Barrel: 10 months

Bottles produced: 11,800

TERROIR: Older vines in our monopole Clos des Capucins vineyard are 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 potent 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: They are 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 due to 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.

DRINK: Now - 2030

