



## PRODUCT SPECIFICATION

Wine : AOC Alsace – Pinot Blanc “ Fleur de Printemps “ 2019

### Analysis :

- Alcohol content : 13.3 %vol.
- Residual Sugar : 6 g/L
- pH : 3.47
- Titrable Acidity : 2.81g/L en H<sub>2</sub>SO<sub>4</sub>
- Dry Wine

### Vine et Vineyard :

This wine, it's a blending with 2 terroirs :

- alluvial deposit,
- granitic soil

Manual harvest.

100% Pinot Auxerrois, and the age of the vineyard is 30 years.

Classical winemaking process of 6 to 8 hours.

### Wine Tasting :

This wine has a beautiful gold color.

Very good brilliance, fine and delicate tears.

The first nose, it's open, fine and we smell a different aroma from the grapes, white flowers, and a little white fruits, and a little grapefruit.

The second nose it's more intense, we are floral notes, with a little buttered notes.

In the mouth, we smell acidity and lemon notes, and this wine taste dry.

The acidity it's very fine, discreet and with a beautiful matter.

On finish is fresh, and very length, and this wine is gourmet, dry.

You can drink this wine at any time of the day.

### Wine and Food :

Mixed salad, Dinner aperitif, Poultry and Fish, Tart and Quiche