



VITICULTURE AND WINEMAKING

biodynamic viticulture aims to bring balance and forces of life to the soil and the vines.
short pruning of the vines to keep yields low, hand picking at optimum maturity with
some botrytis to reinforce the aromatic expression and body of the wine

Gentle pressing of the whole clusters in pneumatic presses, fermentation with
indigenous yeast (element of the terroir, enhances depth and complexity in the wines) in
ancient oak casks (we do not use new wood to preserve the specific fruitiness of our
Alsace varieties), the wines are bottled between May and August.

PINOT BLANC RESERVE 2013

Grape variety

70 % Pinot Auxerrois

30 % Pinot Blanc

Origin

Clos des Capucins: sand silt soil on granit pebbles.

Tasting notes

Nice and delicate nose of green apple and white flowers.

Rich, crisp and perfectly balanced thanks to an interesting contrast between the
freshness of the acidity and the ripeness of the fruit.

Firm and persistent finish.

Food pairings

Great with quiche, onion pie, fish terrine, cheese soufflé, lighter appetizers. Versatile
wine also nice as an aperitif.

Alcohol : 13,3 %

Residual sugar : 2.8 g/l

Acidity : 6,9 g/l (T.A.)