

DOMAINE DU MOULIN DE DUSENBACH®



FINE WINES AND CREMANT FROM ALSACE

The wines A.O.C Alsace

PINOT BLANC

Well-rounded and delicate, it combines freshness and softness to represent the happy medium in the range of Alsace wines.

VINTAGE : 2014

TERROIR : limestone, clay

GRAPE VARIETAL : Pinot Blanc and Pinot Auxerrois

OUTPUT : 68 hl/ha

HARVEST : only manual

COLOUR : white

TYPE : dry wine

ESTIMATED AGE OF THE VINES : more than 25 years

AVERAGE PLANTING DENSITY : 4700 vines/ha

AGEING : inox tanks

KEEPING : 2 to 5 years

TASTING COMMENTS : Fresh and floral nose, very intense. Lively mouth, with a frankly attack, with citrus fruit notes.

VINIFICATION : Traditional vinification with qualitative fractionation of the juices. Fermentation with controlled temperature.

FOOD AND WINE MATCHING : aperitif, but also with cooked meats, salty tarts, flammenkuechen, asparagus and baeckaoffa.

TO BE SERVED : 8-10°C

TOTAL ACIDITY : 4.4 g/l

PH : 3.33

RESIDUAL SUGAR : 7.5 g/l

ALCOOL CONTENT : 12.8 % Vol.

GENCOD Bottle : 3 302750 020046

GENCOD Carton : 3 302751 660048

