



## Pinot Blanc

### Tasting

*Brilliant pale golden color, with hints of green. Scents of elder flower, with notes of anise and white peach. On the palate, the wine is tender, delicate, and balanced. Perfectly brings together freshness, suppleness and body.*

### Technical Aspects

*Varietal: Pinot Blanc*

*Residual Sugar: 5 g/l*

*Alcohol: 12.5%*

*Acidity: 5.98 g/l*

*Appellation: A.O.C. Alsace*

*Soil: Clay, Limestone*

*Exposure: Southeast facing slopes influenced by a micro-climate*

*Harvest: Manual*

*Acreage: 3 ac out of 32 acres of vines, approx. 750 cs annually*

*Vinification: Pneumatic Press, fermentation in thermo regulated large oak casks or stainless steel. Spontaneous fermentation using indigenous yeasts from the vineyard.*

*Agricultural Method: Certified Biodynamic by Demeter since 1969 by Ecocert and Organic by Ecocert.*



*Vins Eugène Meyer*

21a Rue de Bergholtz-Zell

68500 BERGHOLTZ

03 89 76 13 87



### Accompany

*A fine accompaniment to appetizers, escargots, white meats, quiches and tartes or a simple buffet of light meats and cheeses.*