



PINOT BLANC 2018

The variety : Actually, this wine comes from 2 grapes variety : the Pinot Blanc, wich is a natural mutation of Pinot Gris and the Auxerrois, who comes from the region of Lorraine. This one is majority in our wine, that's why we can find a fruity character.

Terroir : clay and limestone

Area : 1 ha

Cultural methods : organic culture – organic wine

Alcohol : 14 % vol.

Residual sugar : 3 grammes

Keep : 6 to 8 years

Vinification : Press during 7 hours on pneumatic press. Fermentation in low temperature, with natural yeast.

Tasting :



Clear yellow, with green reflects.



The nose is explosive : it opens on fruity aromas (apricot, pear) but also on white flowers aromas (lily, thrush...)



A nice attack, nice body. The mouth is dominated by the fruit, nice size.

Advices to keep: You can keep a wine if you respect these 3 rules : no light, no temperature variation and constant humidity.

Conseils de dégustation : This wine is very polyvalent. It associates with fish, white meat and cured meats, shells (mussels) or quiches and pies.