



## "Les Ecuyers" Pinot Blanc A.O.C. Alsace

2010

### VINIFICATION

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

### DÉGUSTATION

Color : Deep golden robe.  
Aromas : White fleshed fruit jelly, honey, salty and smoked notes, almonds, fine herbs such as dill and tarragon and spices like cumin.  
Palate : Fresh palate, stewed and spicy, aromatic through to the finish, persistent peppery notes.

### ACCORDS GOURMANDS

This Pinot Blanc is rich and fruity and can be enjoyed with an entire meal. It goes perfectly well with appetizers (rabbit terrine with hazelnuts, chorizo-cumin cake). Can be served with warm pate in pastry and saucy fish dishes (seafood sauerkraut).

### CÉPAGE

Pinot Blanc

### DEGRÉ D'ALCOOL

12% alc./vol.

### TERROIR

the first terrace and the plateau are made up of silty chalku-clay, slightly limestone soil. The other terraces are composed of a chalky-clay silicia soil, with a touch of alkaline.

### VENDANGE

Exclusively manual.

### SERVICE

10 to 12 °C

### CONSERVATION

5 to 7 years

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