



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

2011

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

13% 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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