

# PINOT BLANC

# **RESERVE**

Serving temperature: 8 to 10°C (46 to 50°F) Alcohol content: 12%Alc.

Keeping potential: 0-2 years Residual sugars: 5g/L approx.

Sweetness: DRY SWEET

Appellation: AOC Alsace

#### **IDENTITY**

The Pinot Blanc grape variety is emblematic of the Alsace wine-growing region. Delicate and well-rounded, its fresh and subtle flavours produce beautifully balanced wines.

## **ON TASTING**

Golden-yellow in colour.

An intense nose, characteristic of this grape-variety, with notes of white fruits.

Fresh and well-balanced on the palate, its roundness makes it a very enjoyable wine.

### **FOOD & WINE PAIRING**

A perfect partner for appetizers, white meat and goat's cheese.



