

## LES CEPAGES

# Le Pinot Blanc Réserve

### GENERAL INFORMATION

The Pinot Blanc is a variety offering white wine with a very nice maturity and often golden colours. The wines are fresh, fruity yet subtle and balanced. A perfect mid-range wine within the Alsace portfolio



### VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

### VINTAGE 2018

Very mild temperatures in mid-April encouraged rapid budding and very strong vine growth. Mild and sunny flowering period produced grapes of a nice size - a good omen for the harvest conditions. An exceptionally sunny and hot summer followed. The wines of the 2018 vintage are characterised by structure and fullness and retained an astonishing freshness despite the hot August days.

### TASTING NOTES

It shows a refined nose with orchards fruit aromas (peach, pear and Mirabelle). The palate is crunchy and fresh. The final reveals flavours of white peach and wildflowers.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

### FOOD & WINE PAIRING

This wine pairs well with savoury tarts, salads, smoked fish, maki, vegetables tian, fresh goat cheese.

### TECHNICAL ANALYSIS

Alcohol: 12,71 % alc./vol.

Residual Sugar: 2,85g/L

Total Acidity  $H_2SO_4$ : 3,10g/L



DRY      DRY-MEDIUM      SWEET-MEDIUM      SWEET



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