

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

AWARDS

90 pts James Suckling 2021



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 2019

Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest, which began in the first days of September. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.

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: 12.80 % alc./vol.

Residual Sugar: 1,10 g/L

Total Acidity H_2SO_4 : 3,70 g/L



DRY DRY-MEDIUM SWEET-MEDIUM SWEET



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www.lucien-albrecht.com
contact@lucien-albrecht.com