



Pinot Blanc 2023

Dry and supple white wine which adapts marvelously with first courses.



Appellation wine : AOC ALSACE

Grape variety : Pinot Blanc

Service temperature : 8 - 10°C

Time to keep : 3 - 5 years

Tasting :

At the nose, we can smell some fine and intense white flowers notes. The attack in mouth is, at the same time, supple, fresh and fruity. Well-balanced between a discreet fruity and its moderate acidity, it goes very easily with more classic dishes.

Served with:

Seafoods and shellfishes, sushis, grilled fishes Cold buffets, salad Pies, quiches, salty tarts Goat cheese, raclette, cheese fondue

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