

LES CEPAGES

# Le Pinot Blanc Cuvée Balthazar

## GENERAL INFORMATION

The Pinot Blanc is a variety offering white wine with a very nice maturity and often golden colors. 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 2023

A difficult season with an unprecedented attack of powdery mildew for a region whose usual enemy is downy mildew, requiring hyper-vigilance and precision in treatments until the end of July.

The weather was capricious throughout the season, but it was the cool end of July that made veraison long and heterogeneous. The return of hot weather in the first fortnight of August led to very rapid ripening, leading to the first forecasts of a September harvest brought forward by a week to August 28.

## TASTING NOTES

It shows a refined nose with orchards fruit aromas (peach, pear and Mirabelle). The palate is crunchy and fresh. The final reveals flavors 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 savory tarts, salads, smoked fish, maki, vegetables tian, fresh goat cheese.

## TECHNICAL ANALYSIS

Alcohol: 12.16 % alc./vol.

Residual Sugar: 4.87 g/L

Total Acidity  $\text{H}_2\text{SO}_4$ : 3.44 g/L



DRY

DRY-MEDIUM

SWEET-MEDIUM

SWEET



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