

charlotte et antoine
KREYDENWEISS



Name of the wine :	Lune à Boire – Blanc – L.BL23
Appellation :	Alsace
Type of wine :	Fruity dry white wine
Variety :	Pinot Blanc, Pinot Auxerrois, Sylvaner, Riesling, Pinot Gris, Gewurztraminer
Type of soil:	Blend of Alsatian terroirs
Vineyard :	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
Certification :	Organic farming by Ecocert
Production :	17 200 bottles
Vinification :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for at least one year before bottling.
Analysis :	12,5 % alcohol, 1,5 g/l residual sugar, 6,7 g/l total acidity in tartaric acid
Tasting note :	Fruity nose, dynamic, juicy and round palate. An accessible and unpretentious wine, to open with friends.
Pairings :	Aperitif, fish, charcuterie, cheese
Conservation :	In the cellar between 5 and 20°C
Tasting :	10-12 °C
Ageing potential :	To drink. Potential 5 years