



## MARC KREYDENWEISS

VINTAGE :	2023
NAME OF THE WINE :	Kritt
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Pinot Blanc and Pinot Auxerrois
TYPE OF SOIL :	Ferruginous clay, stony and rich in quartz
ORIENTATION :	South
ALTITUDE :	200m
AGE OF THE VINES :	Between 20 and 40 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	2,44 hectares
PRODUCTION :	22 880 bottles and 1 140 Magnums
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for one year before bottling.
ANALYSIS :	12,5 % alcohol, 1,2 g/l residual sugar, 5,5 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Caroline Gamon
TASTING NOTE :	Expressive nose, fruity and floral, the palate is explosive, dense and juicy with a fresh and saline finish.
PAIRINGS :	Aperitif, salads, asparagus, charcuterie, choucroute, tartes flambées
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	10-12 °C
AGEING POTENTIAL :	To drink. Potential 5 years

