



## MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	La Fontaine aux Enfants
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Pinot Blanc and Pinot Auxerrois
TYPE OF SOIL :	Granite
ORIENTATION :	North
ALTITUDE :	300-310m
AGE OF THE VINES :	20 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity. Entirely worked by draft horse.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	0,65 hectares
PRODUCTION :	6200 bottles
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak Demi-muid for one year before bottling. Unfiltered wine.
ANALYSIS :	13 % alcohol, 0,9 g/l residual sugar, 5,6 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	A tonic and gourmet wine, with aromas of white flowers and small yellow fruits. A delicate wine with an airy structure. A long palate with smoky and fruity aromas, supported by good acidity and crystalline purity.
PAIRINGS :	White meat, river fish, aperitif
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	11-13 °C, decant the wine before serving
AGEING POTENTIAL :	To drink or to keep. Potential 10 years

