



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	Pinot Boir Blanc
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Pinot Blanc, Pinot Auxerrois, Sylvaner, Riesling, Pinot Gris, Gewurztraminer
TYPE OF SOIL :	Blend of Alsatian terroirs
ORIENTATION :	Various
ALTITUDE :	200-300m
AGE OF THE VINES :	20 to 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
SURFACE :	3,80 hectares
PRODUCTION :	30 000 bottles
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 :	13 % alcohol, 3,4 g/l residual sugar, 7,0 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	Bright wine on the palate, expressive and fruity, accessible and unpretentious, to be opened 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

