



MARC KREYDENWEISS

VINTAGE :	2022
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 :	25 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 :	4 404 bottles
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudre for 23 months before bottling.
ANALYSIS :	12.5 % alcohol, 0,2 g/l residual sugar, 6,8 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Christian Pion
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

