



## MARC KREYDENWEISS

|                    |                                                                                                                                                                                                                      |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VINTAGE :          | 2023                                                                                                                                                                                                                 |
| NAME OF THE WINE : | Lerchenberg                                                                                                                                                                                                          |
| APPELLATION :      | Alsace                                                                                                                                                                                                               |
| COLOUR :           | White                                                                                                                                                                                                                |
| VARIETY :          | Pinot Gris                                                                                                                                                                                                           |
| TYPE OF SOIL:      | Silty clay                                                                                                                                                                                                           |
| ORIENTATION :      | South-east                                                                                                                                                                                                           |
| ALTITUDE :         | 240-260m                                                                                                                                                                                                             |
| AGE OF THE VINES : | 35 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 :          | 0,74 hectares                                                                                                                                                                                                        |
| PRODUCTION :       | 4998 bottles                                                                                                                                                                                                         |
| VINIFICATION :     | Maceration on the skins for a week for 10% of the harvest. 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, 4,6 g/l residual sugar, 6,6 g/l total acidity in tartaric acid                                                                                                                                       |
| TYPE OF WINE :     | Dry mineral wine                                                                                                                                                                                                     |
| LABEL ARTIST :     | Caroline Gamon                                                                                                                                                                                                       |
| TASTING NOTE :     | A rich and generous wine. The nose is open with notes of ripe fruit. A nice balance in the mouth with a good length and a nice acidity.                                                                              |
| PAIRINGS :         | River fish, white meat.                                                                                                                                                                                              |
| CONSERVATION :     | In the cellar between 5 and 20°C                                                                                                                                                                                     |
| TASTING :          | 10-12 °C                                                                                                                                                                                                             |
| AGEING POTENTIAL : | To drink. Potential 5 years                                                                                                                                                                                          |

