

-----Depuis 1741-----
Vins & Crémant d'Alsace

PINOT BLANC 2023 Alsace Turckheim



GRAPE VARIETY	100% Pinot Blanc
ORIGIN	Alsace
LOCALION	Herrenweg in Turckheim
SOIL COMPOSITION	Terroir made of fine sand, silt and large pebbles
VINIFICATION	Pressing of the grapes is 100% whole cluster. They undergo a very slow and gradual pressing Natural decantation (settling period) after 14 hours of rest. Indigenous yeasts are used, fermentations (termoregulated) are cool and long. The wine is racked off the gross lees and allowed to age on the fine lees until bottling. The wine is aged in 150-year-old French oak barrels (foudre de chêne) until the bottling in March.
ALCOHOL	12.69 %
SUGAR	0.40 G/L
ACIDITY	3.14 g H ₂ SO ₄ /L



ORGANIC & BIODYNAMIE certification



Domaine François BAUR 3, Grand Rue 68230 TURCKHEIM - FRANCE