

AOP Alsace

PINOT BLANC

TRADITION

dry



KIEFFER

JEAN-CHARLES & GERALD

Mechanical harvest and pneumatic press. The wine is vinified in thermo-regulated stainless steel vats. Ageing on lies for a few months. Filtration and then bottling after Easter.

The nose reveals green apple, peachy and tangy notes. The mouth is dry and fleshy, offering a n crispy dry Pinot Blanc on the pure expression of the fruit.

Mediterranean cuisine, zucchini gratin, quesadillas....

Plots: "Gesetz"

Exposure: South East

Yield: 65 hL/ha

Total acidity: 6,1 g/L

Residual sugar: < 0,5 g/L

Vintage: 2021

