

Alsace PINOT BLANC

Domaine DUSSOURT

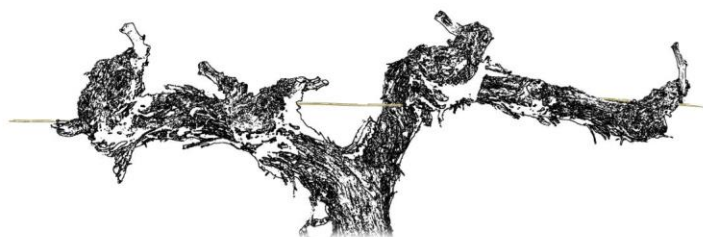
Appellation d'Origine Protégée Alsace

Réserve

Millésime 2016



- Vineyard :** Coming from Scherwiller. Granitic alluvial land.
Mechanical grape harvests on September 29th, 2016
Area : 69 ares.
75 % Pinot Blanc Grape / 25 % Auxerrois Grape
- Analytical parameters :**
- | | | |
|-------------------------------|----------------------------|--------|
| Alcool | 12,56 | % vol. |
| Total acidity (Tartaric acid) | 4,90 | g/l |
| Residual sugar | 4,92 | g/l |
| Type of wine | : Dry on EU classification | |
- Bottling parameters :**
- N° de lot : L17P1
Quantity of bottles : 3 416 750 ml
2 500 375 ml
Bottling date : 13.03.2017
- Wine making :** Slow pressing, cold juice settling during 24 h, then racking.
Slow fermentation in stainless steel temperature controlled tank.
The lees are stirred at regular intervals to maintain their influence on the wine.
- Tasting Notes :**
- Visual :** clear yellow
Nose: Nice aromatic expression, typical and elegant floral notes, an opened wine.
Taste: Palate with a beautiful acid and fresh structure, very pleasant. Full bodied and harmonious Pinot Blanc.
- Gastronomy :** Aperitif, refreshing wine
With entries
With fish in cream sauce
With white meat (Veal blanquette, vol au vent)
- T° service :** 9 °C **Keeping :** 5 à 7 ans.



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