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AOC ALSACE PINOT BLANC 2014



Grape variety : pinot blanc

Type of soil : lehm (sand, silt, clay) at 250m high

Age of the vines : planted at the end of the 70's.

Alcohol : 12.07 %

Total acidity : 3.55 g/l h₂so₄

Residual sugar : 3 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice and spontaneous fermentation with natural yeasts.

Aged on fine lees 4 months in steel tank.

Tasting notes

The nose is on exotic fruits with a hint of lychee.

Elegant and fresh, the mouth reveals a hint of buttered brioche.

This pinot gives you an aftertaste that makes you want to come back for more.

Food and wine pairing suggestions

Its easy-to-drink profile makes it very simple to pair : grilled chicken, exotic food as sushis, nems or pad thai, summer salads and vegetable pies...

