

Pinot Blanc 2023

Dry Wine



Technical presentation

Acquired alcohol :	**12 °**
Residual sugar :	**Less than 0.5 g/l**
Total acidity :	**3.1 g/l H2SO4 / (4.7g/l Tartrique)**
pH :	**3.3**
Yield :	**65 hl/ha**
Optimum tasting :	**2025-2029**
Average age of vines :	**20 years**
Grape variety :	**Pinot Blanc**
Terroir :	**Clos Windsbuhl Herrenweg de Turckheim**
Sweetness index :	**1**
Type :	**Dry Wine**
Vintage :	**2023**
Soil :	**Calcarous Gravely soil**

Description of Pinot Blanc 2023

This wine is made from a blend of Pinot Blanc and Auxerrois (50/50), from vines located on the gravelly terroir of Turckheim (Herrenweg) but also since this vintage, from vines planted just below Clos Windsbuhl, on limestone soil covered with a thin layer of sandstone. This large plot benefits from a later ripening climate and allows for a very interesting blend. Pinot Blanc is certainly a grape variety that has adapted well to climate change in Alsace for several decades now. It tolerates higher temperatures in summer and is less sensitive to sunburn. It has always been blended with Auxerrois in the past, but its presence will certainly become more important in the future for this style of wine. The 2023 fermented quite quickly to achieve a nice dry balance.

Tasting notes

08/2024: Bright pale-yellow colour. The nose is already open on white fruits (peach, pear...) with however a significant influence of the presence of limestone soils in this blend. The grapes located under the Clos Windsbuhl bring a smokiness and an unusual minerality to this blend. The mouth is enveloping, with a velvety and round touch developing a beautiful elegance. It is a very dry wine but without sharpness which offers a very beautiful drinkability associated with a surprising length in the finish.