



VINTAGE: 2017

GRAPS: 100 % Pinot Blanc

REGION: Alsace

APPELATION: Alsace

HISTORY: BERNHARD & REIBEL THE VINEYARD HEART OF ALSACE BIO.

Located in Chatenois in the heart of Alsace, on the slopes of Haut-Koenigsbourg, the family estate BERNHARD & REIBEL is led by Pierre Bernhard in organic farming since 2000 and certified organic since 2004 by the ECOCERT label. It is with passion that the independent winemaker continues the work engaged for 4 generations and strives to give his wines a strong identity, in the pure expression of terroirs and traditions.

The vineyard extends over 23 hectares on the communal appellation of the Haut-Koenigsbourg hillside, on its prestigious sites of Rittersberg, Hahnenberg and Georgenbrunn. Respecting the balance of these granitic soils and the vine, controlled yields, manual harvesting, vinification adapted to each terroir and aging in tuns give birth to wines of great complexity that express their full potential. personality.

Dry, fresh, fruity and structured, with a fullness and length in the mouth, these wines will surprise you and amaze you.

VINEYARD: Size: 23 hectares

Soils: Terroir from plains, gravelly soils which have the

uniqueness to heat up quickly

Average age of this vines: 25-30 years old

Yield: 70 hl/ha

FARMING METHOD: Organic

VINEYARD MANAGEMENT: Ploughing

Pruning: Guyot

Type of harvest: hand picking

VINITICATION: Pressing: pneumatic press, slow pressing

Yeasting: natural yeasts

Maturing: in stainless steel vats at the beginning, then in tun

(foudre) on lees during around 12 month

Filtration: with earth

PINOT BLANC 2017

ALCOHOL CONTENT: 13.35 % Vol.

RESIDUAL SUGAR: 2.4 g/l

TOTAL ACIDITY (H2504): 4.78 g/l

COMMENTS OF TASTING:

On the nose flavors of anise intermingled with white flowers and peach. In the mouth the attack is frank and fresh. On the palate notes of peaches and white flowers are supported by a fine acidity. The final remains fresh.