



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

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PINOT BLANC 2021

TASTING NOTES:

Dry wine. This Pinot Blanc is intense, fresh nose of citrus fruits, refined and flowers flavour. It's pure, balanced, with apricot aromas.

GRAPE VARIETY: Pinot Blanc 100%.

SOIL: calcareous, clay

VINES' AGE: 28 years old

EXPOSURE: South, east and west

WINEMAKING TECHNIQUES:

The grapes are handpicked end of September. The berries are selectionned. Pneumatic presses with low pressure programmes are used. Stainless steel tanks and wooden casks under temperature control are used for fermentation and ageing. This method guarantee aromas' persistence and the perfect balance.

Before bottling, the wine is analysed, tasted and filtrated to ensure its perfect biological stability.

GASTRONOMICAL ADVICE:

This wine can be drunk with starters, buffets, sea foods, fish, charcuterie, sauerkraut, perfect wine by the glass.

SERVICING TEMPERATURE: Serve it fresh, 8°C

AGEING: 3 years.