



Blanc de Noir

2021

This white wine from Pinot Noir is pale straw yellow in colour with pronounced green highlights. The refreshing nose mirrors redcurrant and red berry tones, highlighted by a fine citrus freshness.

Red berries are also prominent on the palate, while abundant herbal aromas underscore the wine's complexity.

The long, refreshing finish vividly invites the next sip.

White wine from 100% Pinot Noir

TRENDY

DETAILS



FARMING: organic



VINIFICATION: Pinot Noir lightly pressed, fermentation in stainless steel tank at 13 till 15°C, 2 months on the fine lees



ALCOHOL: 13.5%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 7.0 g/l

RESIDUAL SUGAR: 6.4 g/l



RECOMMENDED WITH: Classic rolled veal roast, corn-fed poulard breast and creamy pasta dishes



BEARING POTENTIAL: 2 years



CONTAINS SULFITE