

Pinot Blanc



This Pinot Blanc comes from a selection of vineyards located within the village of Rorschwhir and it was harvested at optimum ripeness. Pierre Gassmann considers that the grapes are ripe when the pip has turned orange brown inside the grape. Harvest is done by hand, as most things at the estate. The philosophy that guides the Rolly Gassmann family centers on as little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity.

Grape varieties : Pinot Blanc

Soil : A mosaic of soil types; limestone, marl, clay, muschelkalk, conglomerate.

Alcohol : 13%

Tasting notes :

Sweet, fragrant nose with a hint of Botrytis. White flower & honey. A velvety texture with a rich mouth feel and a soft acidity to balance its sweetness of fruit. It offers aromas and flavors of apricot, pear, orange, grapefruit and marzipan. The wine's luscious ripe fruit lingers long on the finish. A seductive wine and will age gracefully for another 8-10 years. Enjoy this Pinot Blanc with lobster, game fish or with chicken with a rich creamy sauce.

