



Pinot Blanc, Domaine Allimant-Laugner 2021

White | France | Alsace | 12.5% | Dry, crisp white | DIAM 5
100% Pinot Blanc



In a nutshell:

In Alsace, Pinot Blanc is used as an almost generic name to cover a white wine made from any of the Pinots □ Blanc, Noir or Gris □ or Auxerrois, a relative of Chardonnay; wines made from 100% Pinot Blanc are incredibly rare.

Viticulture:

The selection comes from several small 1-hectare plots, where the vines are an average of 35 years old. The vineyards are currently farmed organically and will have official Organic certification in a few years.

Classification: Conventional

Harvesting Method: Manual

Vinification:

Fruit undergoes an incredibly gentle press for optimal extraction. Fermentation occurs in stainless steel tanks using natural yeasts, taking approximately 6 weeks. After fermenting it spends 5 months on the fine lees, followed by filtration prior to bottling. The average annual production is 7,500 bottles.

PH 3.13 | TA 7 | RS 5 | SO2 60mg/l (Total)

Price:

75cl Bottle £15.74 Case (12 bottles) £188.93

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Tasting Notes:

Alsace remains one of the least well explored wine regions of France despite offering a stunning landscape and a tantalisingly wide range of wines. Domaine Allimant-Laugner in Orschwiller is run by tenth and eleventh generations Hubert and Nicolas Laugner.

