



VINS & CREMANTS D'ALSACE
Domaine Jean-Paul et Denis
SPECHT

Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.

Alsace 2019 vintage: Alsace was affected by some April frosts and summer heatwaves. Aside from those extreme conditions during the flowering season, mellow temperatures in May and a combination of warm spell and rainfall at the end of August helped the vines achieve the ripeness of the grapes. Harvest started on September 12 for AOC Alsace and AOC Alsace Grand Cru with the grapes in excellent health, ripe and well-balanced.



Domaine Specht Pinot Blanc 2019

Alcohol: 12%

Residual Sugars: 2,9 g/L

Tartaric Acid: 5,29 g/L

Tasting: This is a fresh and fruity easy to drink wine, light and soft with notes of white flowers and almonds.

Food Pairing: Great for every day, that wine will be good by himself or with every kind of light lunch, salads or appetizer. It will be especially good with seafood (even shellfish) and white meat.

Ageing potential: 3-5 years

Service temperature: 8-10°C