

## Alsace Pinot Blanc 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



Origin: Domaine Specht

**Alcohol: 11,47%** 

Residual Sugars: 3,4 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.

To be served at 8° to 10°C.

