Domaine
FERNAND ENGEL

Pinot Blanc 2025 Héritage - Sec / Dry

Grape varieties :

95 % Auxerrois et 5 % Pinot Blanc.
Parcels situation : 3 plots in Rorschwihr and 1 in Bergheim on dark soils on heavy loess rock. Deep sandy-clayey soils.
East ans South East expositions and gentle slope.

Vineyard work :

The exploitation is led according to the mode of the Organic Agriculture, controlled by ECOCERT - FR-BIO-01.
Organic wine.

Tasting :

- Colour : Solid yellow, with little orange reflection, limpid.
- Aromas : Nice intensity, fruity and riped, with still young expression : peach, quince, vanilla, spiced. Beautiful fruit ripening. Hot bread in second nose.
- Mouth taste : Fresh and soft in mouth. Very delicate wine, rounded, intensive fruity expression. Discreet and refined acidity. Important fruit persistence.

Advices :

- Wine and food harmony : Harmonious with daily food like : Onion tart, pâtés, quenelles, chicken vol au vent, soufflés (with cheese, with potatoes), black eggs and green vegetables, plate of assorted delicatessen...
- Service temperature : 10°
- Ageing : 4 years

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