



Pinot Blanc 2019

First vintage 2019

Grape variety

100% Pinot Blanc

ABV 14%

Soil type

Marl, stony soil.

The vineyards are located at an altitude of 135–140 metres above sea level, in the upper part of the southwestern slope of the Senetkh ridge.

Weather conditions in 2019

Rainfall for the year was 547.3 mm, half of which fell in the two rainy months of May and July. Duration of the frost-free period – 215 days.

The absolute minimum temperature for the year was -5°C.

The average temperature of the warmest months was +29°C (June to August).

Harvest

Hand harvesting from 9 to 10 September 2019

Grape processing

Double sorting in the vineyard and on a vibrating table.

Fermentation and ageing

Delicate pressing in a Bucher Vaslin membrane press.

Fermentation for 13 days in a steel vat at a controlled temperature of 14–16°C.

Malolactic fermentation for three weeks after alcoholic fermentation.

The wine is matured and stabilised naturally in enamelled and stainless-steel vats, without fining agents.

Ageing on lees – nine months.

Bottled 14/06/2022.

Bottle ageing – from three months.

Produced 11,500 bottles.

Tasting notes

The wine shows a complex aroma with light spicy and mineral notes and pronounced hints of yellow apple and lime zest. A rich, full taste, matching the aroma, with juicy acidity and appetising saltiness in the finish.

Serve at: 8–10°C.

Serve with: light salads with cream sauce, asparagus quiche, quiche Lorraine, fish and vegetable stew, young soft cheeses.

