JOSEPH FREUDENREICH
VINS D'ALSACE

Pinot Blanc Old Vines
2025

Appellation: AOC Alsace
Type: White wine

TECHNICAL CHARACTERISTICS
Alcohol: 12.5%
Residual sugar: 10 g/L
Acidity (tartaric): 5.3 g/L
Harvest: Hand-picked

Vinification
Pneumatic pressing, followed by slow fermentation at controlled temperature to preserve aromatic expression. Aged on fine lees. Bottled at the estate.

Tasting Notes
Appearance: Pale yellow, clear and bright — understated and elegant.
Nose: Expressive and charming, with aromas of white peach, juicy pear, and white flowers in a delicate, airy register.
Palate: Smooth on the attack, with a fine, harmonious texture. Subtle freshness brings balance and lifts the fruit with finesse.

Finish: Fresh and persistent, echoing yellow fruit notes with precision. An approachable, refined, and delicious Pinot Blanc, suited to both everyday enjoyment and more sophisticated pairings.

Ageing Potential
Best enjoyed young for its fruit and freshness. Can be cellared for over 3 years.

Serving Temperature
Serve chilled between 8 and 10°C

Food Pairings
Light, floral, and beautifully balanced, this Pinot Blanc is the perfect companion for convivial moments. Its natural freshness and subtle roundness make it highly versatile—especially well-suited for casual dinners or aperitif-style meals. It pairs delightfully with light bites, seafood tapas, vegetable-based verrines, or fresh herb cheeses.

At the table, it complements mixed salads, grilled fish, or spring quiches with finesse. A delicate wine that enhances dishes without ever overpowering them.