

Engel Pinot Blanc 2001

SITUATION

The winery is situated about 15 km after Colmar, in North, near the famous Haut-Koenigsbourg castle.

PARCELS SITUATION

3 in Bergheim and one plot in Rorschwihr on dark chalky soils on hard calcareous subsoil and Oligocene marly subsoil. South-east expositions and middle slope.

GRAPE VARIETY 100% PINOT BLANC.

Vineyard age 12, 17, 25 and 30 years

WINE MAKING

Hand harvesting, direct pneumatic press with whole bunch of grapes, cold settling of the must : 8-10°C, yeast addition, cool control during alcoholic fermentation about 18-20°C, air racking, ageing on lees about 6 to 8 months, late clarification (before bottling), very fine filtration before bottling.

SERVICE TEMPERATURE

To serve fresh : 10 °C

AGEING

About 5 years, without any trouble.

TASTING

Colour: Pale yellow gold, limpid.

Aromas Intense nose on the white flowers (acacia) and a little beat of citrus.

Mouth Taste: Clean with a good freshness and some tropical fruit flavours. We can also notice a nice and light citrus taste at the end. Medium bodied with a nice length on the fruits.

Wine and Food Harmony: Nice for an aperitif, suitable with every kind of seafood. Harmonious with white meat: poultry in sauce, mushrooms. Excellent with salads and goat cheese.