

# **DOMAINE BOTT FRERES**

## **"Tradition" Pinot Blanc**

**Alsace**

### **Technical information**

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace  
**Grape Variety :** 100% Pinot Blanc  
**Terroir :** sandy and clay  
**Age of the vines :** around 20 years

### **Vinification**

The harvest is done by hand – pressing is carefully undertaken with pneumatic presses. Fermentation temperature is controlled by cooling. Ageing 8 to 10 months in century old oak casks. Bottling after tangential filtration. Storage in bottles in our cellars at stable temperature.

### **Tasting notes**

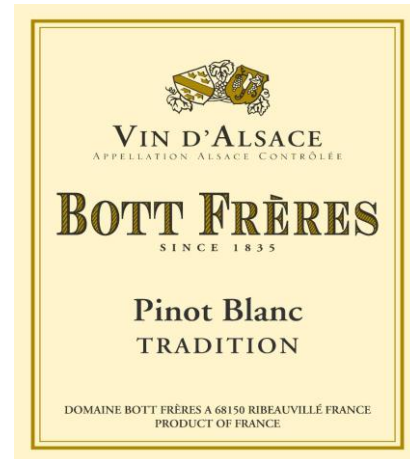
Clear yellow robe. Expressive bouquet of well-ripened fruit. Typical nose of white flowers. Acidulous and floral mouth. Wine with thirst-quenching character and also suppleness.

#### **Best to drink:**

3 to 5 years

#### **Wine pairing:**

Goes well with steamed or smoked fish and white meats served with light and creamy sauces.



**d.b. wine**  
*selection*