



# HELFRICH Noble Tier Pinot Blanc

**Appellation:** A.O.C. Alsace

**Varieties in Blend:** 100% Pinot Blanc

**Grape Growing:** Pinot Blanc, is the third main variety in Alsace. Pinot Blanc wine is quite balanced between acidity and structure. The grapes come from the Couronne d'Or (Golden Crown), an association of local vineyards and winemakers that runs through the middle of Alsace. The vineyards are sloped with a South / Southeast exposure, while the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.

**Winemaking:** After harvesting, grapes go through one or two weeks of cold fermentation. The wine is then racked on fine lees to obtain a round body, and finally bottled and finished with a screw cap to preserve its aromatic potential.

**Winemaker Comments:** This attractive Pinot Blanc has delicate and fine aromas of concentrated fruit which are balanced by additional fruit flavors and freshness that lead to a long finish.

**Food Pairing:** Cold buffets, asparagus and salads, vegetables, fish and Asian food.



**HELFRICH.**  
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