



Arthur Metz

— depuis 1904 —

MICHEL LEON

PINOT BLANC

Designation: PINOT BLANC - AOC ALSCE - WHITE

Grape variety(ies): Pinot Blanc. This wine occupies 1 150 ha in Alsace.

Origin: From all over Alsace. The Alsace vineyards are located at the foot of the Vosges.

Soil: Alsace has a mosaic of soils, all very different from one another.

Vinification: The grapes are harvested when fully ripe. Alcohol fermentation for 7 days including sowing in selected washings at controlled temperatures. No malolactic fermentation. The wine is then racked, filtered and bottled.

Tasting notes:

- **Color:** Light yellow, clear, light shades of green.
- **Nose:** Dried fruit and white flowers.
- **Palate:** Good attack, roundness and structure.

Recommendations: Serve with terrine, pâté, white meat, fish. Whenever white wine is required.

Serving condition in F°: 50 - 54

Cellar potential: 1 - 2 years



Non contractual pictures