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ALSACE

Pinot Blanc – CLASSIC

A.O.C. ALSACE

Wine connoisseurs often describe Pinot Blanc like a gently swinging song, taking life as it comes! It is like a ripe fruit chilled by its subtle acidity. It's as supple as an acrobat who always lands on his feet, regardless the dishes offered up to Pinot Blanc. In short, it is a wine perfectly charming and poised.

History

In 1896, following a congressional decision in Chalons, this variety was distinguished from Chardonnay. It is a white variety of Pinot Noir identified in 1895 by Pulliat in Chassagne-Montrachet then in 1896 by Durand in Nuits-Saint-Georges.

Tasting notes

It is a pale yellow colour. A limpid and bright wine. The nose is fresh and subtly fruity with hints of peach, apple and floral nuances. Without being exuberant, it is a vivid expression of the grape's character.

Food and wine pairing

Pinot Blanc can easily accompany starters or main courses. It pairs well with simple dishes such as fish, white meats, poultry and egg-based dishes (omelettes, eggs benedict, quiches, etc.). It is also delicious with soft cheeses