



Francois Baur

PINOT BLANC TRADITION 2015

Varietal: 60% pinot blanc/40% pinot auxerrois

Origin and location: Herrenweg in Turckheim, Alsace.

Soil composition: Its terroir is made of fine sand, silt and large pebbles.

Production: 440 cases

Acidity: 3.45 H₂SO₄/L

Sugar: 2.20 Gr

Alcohol: 13.40 %

100% Biodynamic: Biodyvin certification.

Vinification and aging: Pressing of the grapes is 100% whole. They undergo a very slow and gradual pressing.

Natural decantation (settling period) after 14 hours of rest. Indigenous yeasts are used, fermentations (thermoregulated) are cool and long. The wine is racked of the gross lees and allowed to age on the fine lees until bottling.

The wine is aged in 150-year-old French oak barrels (foudre de chene) until the bottling in July.

