



2018

Domaine Weinbach

Pinot Blanc



Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

Elegant, well-balanced, and dry with bright fruit, it combines freshness and suppleness and offers very good palate presence. The origin is the domaine vineyard, Clos des Capucins, and a plot in the Cuvée Laurence vineyard. 70% Auxerrois providing body and structure, and 30% Pinot Blanc providing crispness.

Terroir

Older vines in our monopole Clos des Capucins vineyard composed of sandy silt soil on granite pebbles; a plot in the Cuvée Laurence vineyard, at the foot of the Altenbourg. The grapes growing in this terroir ripen much earlier, producing wines with complex aromatics and a powerful concentration.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines. Gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

This vibrant Pinot Blanc launches with delicate aromas of orchard fruits and white blossoms. Well-structured, crisp, and perfectly balanced as a result of an interesting contrast between the freshness of the acidity and the ripeness of the fruit. Ending on a firm and persistent finish.

Food Pairing

A welcome addition to any gathering, best served chilled as an aperitif or with a refreshing lunch. Great with quiche, onion pie, fish terrine, cheese soufflé, light appetizers, and grilled chicken.

Drinking Window

Now - 2024

Technical Information

Variety: 70% Pinot Auxerrois, 30% Pinot Blanc

Alcohol: 13.26%

Residual Sugar: 5.21 g/l

Total Acidity: 4.68 g/l

Barrel Type: Large old oak vats

Time in Barrel: 8-10 months

