

charlotte et antoine  
**K R E Y D E N W E I S S**



<b>Name of the wine :</b>	Lune à Boire – Blanc – L.BL24
<b>Appellation :</b>	Alsace
<b>Type of wine :</b>	Fruity dry white wine
<b>Variety :</b>	Pinot Blanc, Pinot Auxerrois, Sylvaner, Riesling, Pinot Gris, Gewurztraminer
<b>Type of soil:</b>	Blend of Alsatian terroirs; granite, pink sandstone and calcareous soils, mix of warmer and cooler sites.
<b>Vineyard :</b>	From our purchases of grapes from partner winegrowers with the same philosophy as ours.
<b>Certification :</b>	Organic farming by Ecocert
<b>Production :</b>	21 000 bottles
<b>Vinification :</b>	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for at least one year before bottling.
<b>Analysis :</b>	12,5 % alcohol, 3,1 g/l residual sugar, 6,4 g/l total acidity in tartaric acid
<b>Tasting note :</b>	Fruity nose, dynamic, juicy and round palate. An accessible and unpretentious wine, to open with friends.
<b>Pairings :</b>	Aperitif, fish, charcuterie, cheese
<b>Conservation :</b>	In the cellar between 5 and 20°C
<b>Tasting :</b>	10-12 °C
<b>Ageing potential :</b>	To drink. Potential 5 years