



# Domaine Albert Mann, Pinot Auxerrois, Alsace, France, 2019

## PRODUCER PROFILE

An amalgamation of two great winemaking families, the Manns, winemakers since the 17th century and the the Barthelmés, the current owners, winemakers since 1654.

In the heart of Alsace, this estate in Wettolsheim is ideally located for the production of the highest of quality wine and the vineyards include some of the most iconic of Cru. Biodynamic farming since 1997 the work and investment this winery has put in gives the wines its own identity and purest of expressions of the terroir.

## VITICULTURE

Vines average 30 years old and are planted on chalky marl and gravel soils

## WINEMAKING

Fermented in temperature controlled stainless steel with native yeasts then matured on the lees.

## TASTING NOTE

Ripe pear, green apple and lime characterise this wine. Refreshing with a crisp acidity and an underlying mineral backbone, this wine has a long, persistent finish and finesse.

## FOOD MATCHING

Warm goat's cheese tartine, flower honey and thyme, Pâté and Grilled vegetable tortillas.



Product code: 6273

## TECHNICAL DETAILS

### Varieties:

Auxerrois 75%  
Pinot Blanc 25%

### Features:

Biodynamic  
Organic

**ABV:** 12.5%

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

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