

FISCHER

C h r i s t i a n



Pinot Blanc CLASSIC 2013

Variety:	Pinot Blanc
Age of vines:	31 years
Single vineyard:	Lange Halsriegel
Yield:	44 hl
Soil:	Brown soil on shell-limestone
Soil management	Seasonal cover crop management
Training system:	Medium height wire training
Harvest:	Hand-picked grapes
Ripeness:	19 ° KMW
Fermentation:	Cooled in a steel tank
Malolactic	No
Maturation:	In a steel tank
Alcohol:	12 vol. % alc.
Acidity:	5.6 g/l
Residual sugar:	3.8 g/l
Enjoy wine at:	12 ° Celsius
Tasting note:	Light lemon-yellow; delicate fruit with lively acid and an elegant finish.
Culinary tip:	Harmonizes well with fish dishes, veal, chicken, and boiled beef. Outstanding with exotic cuisine from Thailand, Japan, and other Far Eastern locales.
Christian Fischer describes his Pinot Blanc:	„Our white Burgundies are full-bodied wines with a well-balanced acid structure. Fruit is emphasized in the 2013 vintage; this is a wine you can leave in the bottle for a bit.“