

The Furst

PINOT BLANC · 2019 · AOC ALSACE · ALSACE, FRANCE

PRODUCER

The Furst

CUVÉE Pinot Blanc

VINTAGE 2019

DESIGNATED GROWING AREA

AOC Alsace

REGION

Alsace, France

VARIETAL(S)

100% Pinot Blanc

SOIL

Sand & clay

VINIFICATION & MATURATION

Traditional fermentation in temperature controlled stainless steel tanks.

ABV 12.4%

AGING Drink now or cellar 1-3 years.

The Furst... a line of wines from Alsace produced in concert with the prestigious Dopff au Moulin Estate. Located on the foothills of the Vosges Mountains, the Dopff family cultivates more than 70 hectares of vines in the heart of the best Alsatian wine region. Thirteenth generation wine makers, the Dopff family places emphasis on the importance of responsible farming and traditional vinification practices seeking balance in all wines produced.

Recognized as the 'inventors' of Crémant d'Alsace as well as the creators of the tall, slender wine bottles that distinguish Alsatian wine today; the Estate continues to make its mark producing high-quality, terroir-driven wines that represent the divine alchemy of native soil, traditional Alsatian varietals, and centuries of wine making experience.

VINEYARD & WINEMAKING

Traditional fermentation & maturation in temperature controlled stainless steel tanks at the Dopff Estate. Grapes were provided by over 160 growers selected for the special care they bring to their vines in line with Dopff family standards.

NOTES

Elegant nose of white flowers and peach. Supple and fruity attack, the wine is dry with delicate and polished acidity and flavors of white stone fruits.

Pairs well with poultry, roasted veal, & fish with sauce.



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