

*Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.*

Vintage 2021

The **2021 vintage** for **Alsace** was extremely good – even excellent – despite the difficult growing season. Unlike much of the rest of France, the winter had been fierce marked by low temperatures and rainstorms which even graduated at points to snowstorms, however, as the vines were dormant this carried minimum risk and the water tables were revived.



## **DOMAINE SPECHT**

### **PINOT BLANC 2021**

**GRAPES** : 100% Pinot blanc

**SOIL**: Clay-limestone

**ABV**: 12%

**RESIDUAL SUGARS**: 1g/L

**TARTARIC ACID**: 6g/L

**TASTING NOTES**: Pale yellow color. The nose is fresh and subtly fruity with floral nuances. Light-bodied wine. Pleasant on the palate.

**FOOD PAIRING**: Perfectly suit great everyday meals: white meats, lightly-grilled fish, mixed salads, egg, quiche. Great with young milky cheeses such as Tommes, Saint-Nectaire or Chaource.

Recommended service temperature: 8-10°C