



VINS & CREMANTS D'ALSACE
Domaine Jean-Paul et Denis
SPECHT

ALSACE PINOT BLANC

87 WINE ENTHUSIAST

Bright fruit freshness dominates this wine. The fruit is pure, vivid. light and crisp. The acidity is important here, driving the wine in a mineral direction

TO DRINK WITH

- Apetiser - Light lunch
- Seafood - Shelfish
- Sushis
- White meat

Serve Between 8 and 10°C (50 to 54°F)



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