



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2010 Blanc de Noir

TASTING NOTE

Delicate fruit aromas touched by a light kiss of pear skin. Very fresh and mineralic on the palate with a complex structure. A wine with an elegant and luscious finish.

WINEMAKER'S NOTE

Pinot fruits originally scheduled for a redwine were pressed gentle as whole clusters. This wine was not aged in oak to keep the colour as bright as possible. The fermentation took several weeks, using a special sparkling wine yeast. In spring 2011 there was the malolactic fermentation giving the wine a beautiful elegance and harmony.

WINE ANALYSIS

Varieties:	80% Pinot Noir, 20% Merlot
Fermentation:	100% stainless steel
Aging Potential:	3-4 years
Alcohol:	12,5 % vol.
Total Acidity:	7,0 g/l
Residual Sugar:	1,9 g/l
Sugarfree Extract:	23,6 g/l

SERVING SUGGESTION

Trout with carrots and leek, steamed fish with a herbal sauce, corn salad with bacon and croutons.
This wine is best served at 8-12°C.



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