



WEINGUT

*Karl H. Johner*

**KAISERSTUHL / BADEN / GERMANY**

## **2011 Blanc de Noir**

### **TASTING NOTE**

Delicate fruit aromas touched by a light kiss of pear. Intense and mineralic on the palate with a well-balanced acidity. A powerful white wine with a complex and long lasting finish.

### **WINEMAKER'S NOTES**

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. 2011 we had an outstanding vintage with a long hang time on the vines. The fruits could ripen perfectly! Especially the white wines overbear with ripe fruit aromas and a great complexity.

### **WINE ANALYSIS**

Varieties:	80% Pinot Noir, 20% Merlot
Fermentation:	100% stainless steel
Aging Potential:	3-4 years
Alcohol:	14,0 % vol.
Total Acidity:	5,8 g/l
Residual Sugar:	2,6 g/l
Sugarfree Extract:	19,1 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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