

# Wolfberger Alsace Auxerrois

Wolfberger

France - Alsace

Auxerrois blanc is thought to have originated in Lorraine, rather than near Auxerre in the Yonne. Recent DNA fingerprinting suggests that it is a cross between Gouais blanc and Pinot noir, the same ancestry as Chardonnay. The name Auxerrois blanc has actually been used as a synonym for Chardonnay in the Moselle region in France, which explains why there is also a longer name (Auxerrois Blanc de Laquenexy) for the grape variety.

This pale yellow Auxerrois shows an intense nose of fresh white fruits, rhubarb and spring flowers. Easy to drink and fresh on the palate.

Specifications	
Varietals	100% Auxerrois
Agricultural Practices	Sustainable
Vinification	Alcoholic fermentation at 16 degrees C, followed by a short fermentation at 18 degrees C to keep some crispiness to the wine. Aged on the fine lees for 6-7 months. No oak; no malolactic fermentation. Right before bottling, the wine is filtered using a tangential filtration system.
Pairings	Quiche, grilled fish, rhubarb pie, mixed salad, and also fresh sheep milk cheese.



Codes, Weights and Measures	
UPC	7 84585 02134 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02134 2
Case Weight	33
Cases/Pallet	64
Layers/Pallet	16
ABV	13%
SRP	\$ 20.99 USD 750mL Bottle

Reviews and News
2018 Wolfberger Alsace Auxerrois - 88 PTS & BEST BUY - W&S