

# 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

<b>Varietals</b>	100% Auxerrois
<b>Agricultural Practices</b>	Sustainable
<b>Vinification</b>	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.
<b>Pairings</b>	Quiche, grilled fish, rhubarb pie, mixed salad, and also fresh sheep milk cheese.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02134 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02134 2
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	64
<b>Layers/Pallet</b>	16
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 20.99 USD 750mL Bottle

## Reviews and News

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