

CARL LOEWEN

Pinot Blanc

A few years ago, I was able to acquire a vineyard in the Leiwener Klostergarten, whose terroir is ideally suited for cultivating Pinot Blanc. The vineyard has a gentle southwest-facing slope, and the soil consists of deep gray slate. This soil is capable of retaining sufficient water even during dry periods. At the same time, the slate ensures good heat absorption and regulates moisture.

After a late harvest, the Pinot undergoes fermentation and aging in our typical oak barrels, known as Fuder. We use our youngest barrels for the wine's maturation. These barrels impart a subtle touch of new wood to the Pinot. The very slow fermentation takes place over a period of three months, and the wine is aged "sur lie" until shortly before bottling.

The Pinot Blanc displays the typical lightness and elegance of Moselle wines. Its bouquet is shaped by the minerality of the slate soil and the pear and quince aromas characteristic of White Burgundy. The fruit and elegance of the wine captivate, while power and fullness remain discreetly in the background.

Grape variety	Weissburgunder Pinot Blanc
Quality level	Qualitätswein estate wine
Accolades	Mosel Fine Wines: 89 points Vinum Weinguide: 88 points



Nutrition Facts



Mosel.