

NUIT BLANCHE ASSEMBLAGE

Vintage : 2022 - 2023

AOC : Alsace
Nb of bottles : 7000

LES FUNAMBULES
VINS D'ALSACE EN AGROÉCOLOGIE

**A la recherche de l'équilibre pour
que le vin vibre et vive libre!**



Dry wine.

Thirst-quenching acidity, supple and ample material, 100% drinkability. Pretty white of thirst!

Plots : Ammerschwahr.

Age : 40 year old on average.

Sol : Blend of our terroirs.

Exposition : Diverse expositions.

Travail des vignes : Soft pruning. No-till living soils, natural flora and unmown seedlings. Vitiforestry : tres, hedges and birdhouses in the plots. Treatments : plants, decoctions, sulfur/copper (in low doses). Light mechanization.

Harvest : Hand-picked and festive, thorough sorting.

Yield : 40 hl/ha

Vinification : Blend of all our grape varieties. Dominance of Pinot Blanc and Auxerrois. Direct pressing of 10h. Indigenous yeasts. Addition of 1g/hl of SO₂ at the end of the fermentation.

Maturation : 10 months on fine lees, in stainless steel vats.

Bottling : Without sulphites nor filtration.

SO₂ Total : 10 mg/l / SO₂ Libre : 3mg/l

H₂SO₄ total acidity : 3.89 g/l / Tartaric : 6.00 g/l

Residual sugar : 1.7 g/l / pH 3.73

Alcohol : 12.5 % vol.

Tasting : To be served between 10 et 12°.

Aging potential : Who'll drink shall see !