

BENCHMARK

GENUSS²

NO. 7 PINOT BLANC

Another honorable member of the Burgundy family. Pale yellow in the glass. On the nose: lemon balm, rhubarb, green apple, and a hint of tarragon. Reminiscent of green asparagus, with a slightly nutty fullness. Smooth and mild on the palate with a well-integrated subtle bitterness. An ideal partner for asparagus, fish, poultry, and savory casseroles.



Vintage	2022
Taste	dry
Quality level	QbA
Alcohol	13.0% vol.
Volume	0.75 L
Residual sugar	0.3 g/l
Total acidity	5.4 g/l
Serving temperature	10–12 °C
Item no.	50411322
EAN	4003382063959
Allergens	contains sulfites
Pairs well with	Fish Chicken Asparagus

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