

Paul Blanck Classique Pinot Blanc Alsace France 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022
GRAPE Pinot Blanc
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Alsace

Rationale

Of all the major grapes grown in Europe that encompass Alsace, Germany, Austria, and Northeast Italy, Pinot Blanc is the least discussed by most wine drinkers. That's a shame, as it is capable of producing some very enjoyable wines. Pinot Blanc is versatile and used in the production of still, sparkling, and sweet dessert wines. It is well-traveled, producing delicate white wines in Italy and Alsace to luxurious Trockenbeerenauslese in Austria, and even icewine in Canada.

A mutation of Pinot Noir, Pinot Blanc's varietal characters include apple and almond, and sometimes a touch of smokiness, although – like Chardonnay – it is a palette for winemaker intervention, and flavors often depend on style. In Alsace, they are often at the creamy end of the spectrum and also display some light mineral characteristics. Happy with some oak overlaid, a local 'fun fact' is that by a quirk of Alsace's appellation laws, wines that are labeled as Pinot Blanc may, in fact, have an undisclosed proportion of Auxerrois, a similar grape variety that has slightly less acidity.

The Paul Blanck estate dates back to the 17th Century, where they produce a stunning and diverse lineup of wines from enviable parcels in the Haut-Rhin district of Alsace. Located in the village of Kientzheim, Domaine Paul Blanck's current family members/owners, Frédéric and Philippe Blanck, farm their vines without the use of chemicals, and this Pinot Blanc is 100% certified organic and made without any oak, which is often the case with the grape in Alsace.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Lemon • Mandarin • Grapefruit (W/Y) *Condition: Fresh, Ripe Part: Flesh*
TREE/VINE FRUIT Fig (Green) • Apple (Green) • Pear (Green) • Quince *Condition: Fresh*
STONE FRUIT Apricot • Nectarine (White) • Peach (White) *Condition: Fresh*
TROPICAL FRUIT Pineapple • Melon (Orange) • Melon (Green) *Condition: Fresh, Under Ripe / Tart*
FLORAL Apple Blossom • Lemon / Lime Blossom • Lily *Condition: Fresh*
GREEN VEGETABLE Spring Peas • Salad Greens
OTHER VEGETABLE Mushrooms (White) • Ginger / Root
HERBAL Lemon Grass • Verbena • Chamomile
OTHER SPICES Ginger Powder • Sesame / Candy
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Chalk / Limestone • Mineral / Rock
OAK AGING No