

ESTATE WINE



2025 Blanc de Noir

Qualitätswein trocken
0,75 Litres

ABOUT

Sourced from Pinot Noir vineyards surrounding the village of Bad Dürkheim, this wine reflects the character of the region's light, warm quartzite and sandstone soils. The result is a fresh, juicy, and beautifully balanced Pinot Noir with an inviting elegance.

The nose reveals vibrant fruit aromas of ripe apricot, red apple, and a subtle hint of pineapple, complemented by delicate notes of sweet cherry and strawberry. On the palate, the wine is rich yet refined, with a harmonious balance and an invigorating, lingering finish.

WINEMAKING

Fermented and matured in stainless steel tanks.

HOW TO DRINK

Pairs well as aperitif, with Mediterranean dishes and seafood. Drinking temperature 8-10 °C. Aging potential at least until end of 2027.

ANALYSIS

Alcohol 12,0 %vol **Acidity** 7,4 g/l **Residual Sugar** 7,9 g/l

CERTIFICATION



Bottled by Weinkontor Pflüger
Art.Nr. 63
contains sulfites

Weingut & Weinkontor Pflüger

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