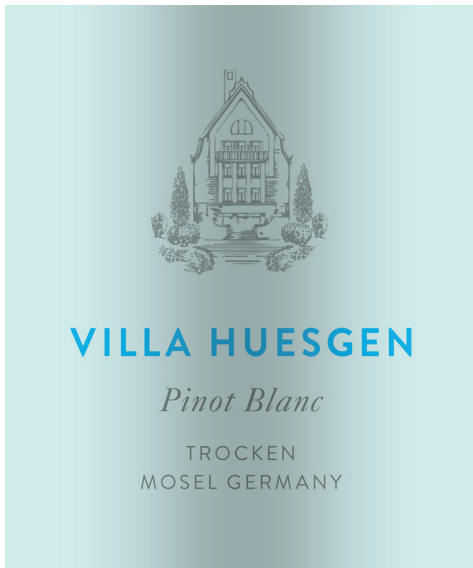


VILLA HUESGEN

FACT SHEET

2025 PINOT BLANC



REGION

The Pinot blanc grapes for this wine come from the best steep slopes on the Mosel and thus guarantee a high quality of this demanding grape variety. A rarity on the Mosel: Only 4 % of the vineyards are planted with Pinot blanc with increasing popularity.

TASTING NOTE

Colour: Bright pale yellow colour with golden reflections.

Aroma: reminiscent of white flowers, ripe pears and apples.

Flavour: Well-balanced on the palate with a delicate melt, fine acidity and subtle fruity notes reminiscent of ripe pears and apples. There is also a slight almond note. Medium-bodied, with good length and structure and a hint of minerality.

VILLA HUESGEN – The Art Nouveau Wine Estate. Built in 1904, the Art Nouveau villa on the Middle Moselle is the heart of the traditional VILLA HUESGEN wine estate. Founded in 1735, Ado Huesgen is now the eighth generation to run the winery. The best slate soils produce elegant, long-lasting wines with freshness and minerality. Sustainability, natural winemaking and joie de vivre characterise the mission statement: Inspired by nature – made by happy people.



KEY FACTS

Region: Mosel

Grape Variety: 100 % Pinot Blanc

Alc: 11.5 % Res.Sugar: 5.5 g/l Acidity: 6.0 g/l

Classification: Q. b. A. dry

Age of the vines: 10-15 years

Maturation: Stainless steel tanks

Ageing potential: 2 years and more

Food Matches: Ideal with green and white asparagus

Appetisers such as quiche and salads.

Trinktemperatur: 8-12°C

Format: 0,75 l

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