



**JEAN BIECHER**  
**& FILS**  
ALSACE

## Moshi Moshi – ORGANIC



Our Organic wines are made in accordance with principles of organic farming, which excludes the use of artificial chemical fertilizers, pesticides, or herbicides. The goal is to produce quality wines and valuing the expression of one's terroir, promoting positive interactions between soil, climate and plants. The organic approach is the logical outcome of a process of environmental protection, appreciation of the capacity of the terroir and the development of a very typical product.

### Tasting notes

Appearance : Pale yellow in colour with hints of green. The wine is clear and brilliant. Nose : The nose is fresh and delicately fruity, offering notes of peaches and apples, with floral hints. Palate : Moshi Moshi opens quickly. Pleasant and soft, with medium acidity, it represents a solid middle-ground within the range of Alsatia wines.

### Food and wine pairing

Fine blend of different varieties (such as Pinot Blanc, Pinot Gris, Riesling & Gewurztraminer), Moshi Moshi aims to be a perfect introduction to our organic range. Moshi Moshi can easily accompany with Japanese food as starters or main courses. It pairs well with simple dishes such as fish, white meats, poultry and egg-based dishes (omelettes, eggs benedict, quiches, etc.). It is also delicious with soft cheeses