

WHITE WINE | EXPRESSION

## Agapé Fusion

*Blend of Pinot Gris, Riesling & Gewurztraminer*



### Terroir

The grapes come from different parcels between Ribeauvillé and Riquewihr. They are harvested at the same time with the concern to keep a beautiful freshness.

### Viticulture & Vinification

The vines are ploughed and grassed on one on two rows. The work of the vine, according to the methods of the organic culture, is carried out with care and without chemicals, in order to respect the natural balances.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees.

### Characteristics

Dry wine with a nice acidity that gives the wine its digestibility.

Nose of yellow fruits such as mirabelle plum on an exotic note.

### Food pairings

This wine can be enjoyed as an aperitif and pairs wonderfully with vegetable gratin.

## “Fusion” Appellation AOC Alsace

Varietal	Pinot Gris Riesling Gewurztraminer
Age of vines	35 years
Yield	65 hl/ ha
Degree	13°
Residual sugars	3 g / l
Acidity	5,8 g / l
Keeps for	3 to 5 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl

