

HÉLIOS

Pinot Gris Hélios 2018



Terroir

Located to the west above Riquewihr, these old vines were planted in the 1980s. The soil is sandstone on a limestone subsoil.

Viticulture & Vinification

The vines are ploughed and grassed every other row. The vines are worked according to organic farming methods, with care and without chemicals, in order to respect the natural balance.

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

Characteristics

Golden yellow colour with a beautiful brilliance.

The nose is marked by notes of very ripe fruit such as mango and apricot with hints of mirabelle plum. The mouth is round without excess with a vinous and greedy finish.

Food pairings

This wine is best enjoyed as an aperitif. It is also ideal with marbled cheeses or a caramel-based dessert.



“Pinot Gris Hélios” Appellation AOC Alsace

Vintage	2018
Varietal	Pinot Gris 100%
Age of vines	57 years
Yield	40 hl/ ha
Degree	12,5°
Residual sugars	47 g / l
Acidity	5 g / l
Keeps for	10 to 15 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl