

HÉLIOS

Pinot Gris

Vendanges Tardives 2018



Terroir

Located in Ribeauvillé, in the Grand Cru "Osterberg", the grapes from these vines are desiccated (dried on the vine) and partially affected by noble rot, then harvested by successive sorting.

The vine rows are alternately tilled or left to grass, while the vines themselves are tended organically, without chemical products, in order to maintain natural balances.

Vinification

The grapes are picked manually and whole bunch pressed, with slow fermentation and ageing on fine lees.

Characteristics

Golden yellow.

The nose has notes of candied exotic fruits and sweet spices due to Botrytis Cinerea (noble rot). The palate is powerful and remains well balanced by the acidity. Very long finish.

Food pairings

This wine of pleasure is ideal to prolong a festive meal.



“Pinot Gris Vendanges Tardives” Appellation AOC Alsace

Vintage	2018
Varietal	Pinot Gris 100%
Age of vines	25 years
Yield	30 hl/ ha
Degree	13°
Residual sugars	86 g / l
Acidity	5 g / l
Keeps for	7 to 10 years
Serving temperature	9°C
Packaging	Bottle of 50cl