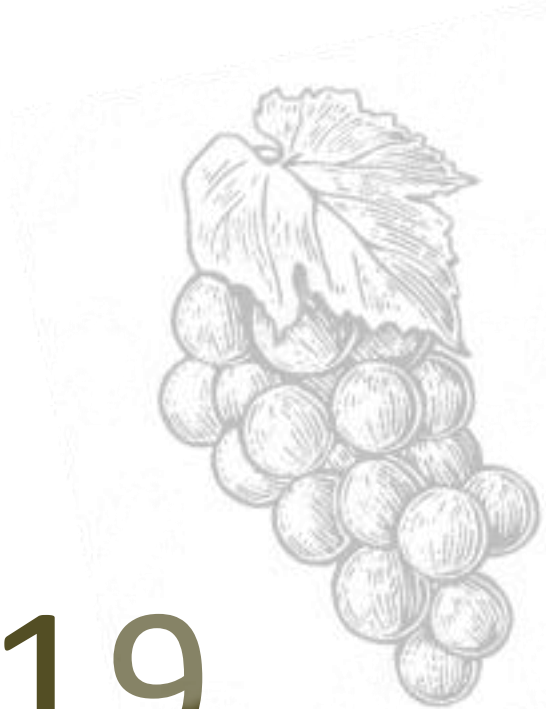


WHITE WINES | EXPRESSION

## Pinot Gris Osterberg 2019



### Terroir

Located in the commune of Ribeauvillé, in the Grand Cru Osterberg (Mont de l'Est), the vines are at an altitude of 340 m and face south-east with a marl-limestone subsoil. The altitude and the exposure to the wind allow a slow maturation of the grapes.

### Viticulture & Vinification

The vines are ploughed and grassed every other row. The vineyard is 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.

This is a very fruity wine with woody and toasty notes on the nose.

The attack in the mouth is smooth and reveals a beautiful texture with a slight touch of sweetness. The acidity is present and the finish is very elegant, perfectly signalling the strong temperament of this wine.

### Food pairings

The "Pinot Gris Osterberg Grand Cru" is very well suited as an aperitif or with spicy dishes such as a vegetable curry. Half-cooked duck foie gras on toast is the perfect match for this great wine!



## "Riesling Osterberg" Appellation AOC Alsace

Vintage	2019
Varietal	Pinot Gris 100%
Age of vines	25 years old
Yield	42 hl/ ha
Degree	14 °
Residual sugars	13 g / l
Acidity	4,5 g / l
Keeps for	7 to 10 years
Serving temperature	Between 9°C and 12°C
Packaging	Bottle of 75cl

