

WHITE WINES | GRAND CRU



Pinot Gris Grand Cru Osterberg 2023

Terroir

Located in the commune of Ribeauvillé, in the Grand Cru Osterberg (Easter mountain), 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.

Its aromatic profile is complex and inviting, featuring ripe yellow fruits, subtle smoky notes, and nuances of exotic fruits and honey, all underpinned by a distinctive minerality.

On the palate, it offers a satisfyingly rich and full-bodied texture, beautifully balanced by a refreshing acidity, leading to a long and persistent finish.

Food pairings

The remarkable versatility of this wine positions it as an exciting complement to a broad spectrum of culinary creations. From traditional pairings with white meats and fish to more innovative matches with Asian cuisine and rich cheeses, its adaptability is notable.

Explore its potential with dishes incorporating fruit, a variety of shellfish preparations, richer poultry offerings, and even thoughtfully chosen spicy or umami-rich selections



“Riesling Osterberg” Appellation AOC Alsace

Vintage	2023
Varietal	Pinot Gris 100%
Age of vines	26 years old
Yield	42 hl/ ha
Degree	13.5 °
Residual sugars	12,7 g / l
Acidity	4,76 g / l
Keeps for	7 to 10 years
Serving temperature	Between 9°C and 12°C
Packaging	Bottle of 75cl

