

HÉLIOS

Pinot Gris

Selection of noble grains, 2017



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.

Viticulture & Vinification

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.

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

Characteristics

Golden yellow colour.

The nose has notes of candied fruit and sweet spices due to Botrytis Cinerea (noble rot). The palate is powerful and remains well balanced by the acidity with a note of dried flowers.

Food pairings

This pleasure wine is ideal to prolong a festive meal or as a meditation wine.



“Pinot Gris Sélection de Grains Nobles” Appellation AOC Alsace

Vintage	2017
Varietal	Pinot Gris 100%
Age of vines	25 years
Yield	30 hl/ ha
Degree	14°
Residual sugars	106 g / l
Acidity	6,5 g / l
Keeps for	7 to 10 years
Serving temperature	9°C
Packaging	Bottle of 50cl