

WHITE WINES | LATE HARVEST



Pinot Gris Vendanges Tardives 2022

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

Appearance: A brilliant golden-yellow robe.

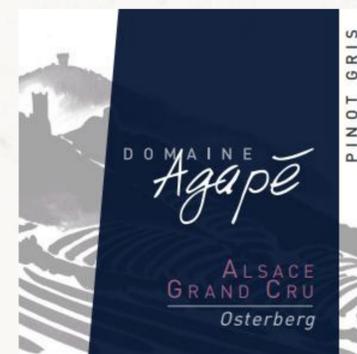
Nose: An expressive bouquet of candied exotic fruits and soft spices, shaped by the influence of Botrytis Cinerea (noble rot).

Palate: The mouthfeel is powerful, yet perfectly balanced by a refreshing acidity. It concludes with a remarkably 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 Vendanges Tardives Appellation AOC Alsace

Vintage	2022
Varietal	Pinot Gris 100%
Age of vines	30 years old
Yield	30 hl/ ha
Degree	13 °
Residual sugars	150 g / l
Acidity	5,6 g / l
Keeps for	15 – 30 years
Serving temperature	Between 9°C and 12°C
Packaging	Bottle of 50cl