

WHITE WINES | EXPRESSION

Pinot Gris 2018

An intense balance



Terroir

This wine is made from different parcels located in the communes of Riquewihr and Ribeauvillé. The vines are planted on clay-limestone soils in the middle of the slopes.

Viticulture & Vinification

The vines are ploughed and grassed every other row. The work of the vine, according to the methods of the organic culture, is carried out with care and without chemical products, 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

The colour is golden yellow with a beautiful intensity.

The nose is clean and develops smoky and toasty notes.

On the palate, it expresses ripe fruit, notably apricot, as well as light bursts of citrus.

The palate is relatively fat while remaining with a nice length and freshness.

Food pairings

A gastronomic wine, it goes well with smoked fish dishes, white meats or slightly spicy vegetables for a good balance.

It is also recommended with cheeses such as Bleu de Gex and a Comté Fruité.



"Pinot Gris" Appellation AOC Alsace

| | |
|---------------------|----------------------|
| Vintage | 2018 |
| Varietal | Pinot Gris 100 % |
| Age of vines | 15 years old |
| Yield | 60 hl/ ha |
| Degree | 13,5° |
| Residual sugars | 6 g / l |
| Acidity | 4 g / l |
| Keeps for | 3 to 5 years |
| Serving temperature | Between 8°C and 10°C |
| Packaging | Bottle of 75cl |

