

WHITE WINES | EXPRESSION

Pinot Gris 2022

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

Appearance: A brilliant golden-yellow hue with beautiful intensity.

Nose: Clean and expressive, developing subtle smoky and toasted notes.

Palate: The mouthfeel reveals ripe fruits, notably apricot, enhanced by bright citrus highlights. The palate is rich and velvety ("gras"), offering great length while maintaining a remarkable 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	2022
Varietal	Pinot Gris 100 %
Age of vines	36 years old
Yield	60 hl/ ha
Degree	13,5°
Residual sugars	4 g / l
Acidity	5,2 g / l
Keeps for	3 to 5 years
Serving temperature	Between 8°C and 10°C
Packaging	Bottle of 75cl

