



SPERRY



SPERRY - Pinot Gris Grand Cru Winzenberg

Alsace, France

Welcome to the heart of Blienschwiller with this very elegant Pinot Gris Grand Cru Winzenberg (which means the hill of the winegrower).

PRESENTATION

The cool climate of Alsace is particularly well suited for Pinot gris, with its dry autumns allowing plenty of time for the grapes to hang on the vines, often resulting in wines of very powerful flavours.

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This beeing an alternative between conventional agriculture and organic farming.

Yields : 50hl/ha

100% hand picked harvest

WINEMAKING

This Pinot Gris has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Pinot gris 100%

SERVING

To serve between : 8° and 10°C

You can keep it between : 10 to 15 years

TASTING

Appearance : Pinot Gris has a lovely yellow-gold colour.

Nose : Generally less intense, yet with great aromatic complexity, Pinot Gris often develops distinctive smoky notes. Given its inherent discretion, Pinot Gris benefits from decanting a few moments before being served, in order for its complexity to be fully appreciated.

Mouth : This is a noble wine that offers great substance, an admirable, lively roundness that tends toward a slightly sweet opulence, but always underpinned by delightful freshness. It is the balanced intensity that makes it so attractive.

FOOD PAIRINGS

Pinot Gris is a wine whose strong personality pairs with richly flavoured dishes, and is the Alsace white wine that most successfully accompanies dishes most often intended for red wines.

Game, veal, pork and poultry, particularly when served with rich sauces, roasts, kidneys, mushrooms, risotto, polenta, etc. make this an ideal autumn pairing wine. Because of its balance between richness and crisp freshness, it is delicious with both sweet and sour flavour combinations. Foie gras, served in a variety of ways, delights in its presence.

