





Alsace, Domaine Pierre Henri Ginglinger, Pinot Gris, AOC Alsace Grand Cru Ollwiller, Blanc

AOC Alsace Grand Cru Ollwiller, Alsace, France

Established in the old town of Eguisheim, south of Colmar, this family estate whose origins date back to 1610 is located in a house dating back to 1684. Mathieu Ginglinger, who succeeded his father Pierre-Henri in 2003, runs the estate organically (certified in 2004). After acquiring vineyards at the southern end of the Route des Vins, he now has 15 ha, with parcels in 3 grands crus.

PRESENTATION

Nestled in southern Alsace and neighbour to the Rangen Grand Cru, Ollwiller is also situated on the Thann geological fault mosaic. These are the only two terroirs belonging to this fault. Exposed south-east, the Ollwiller Grand Cru also benefits from intense sunshine which the soils and grapes adore.

TERROIR

In the Wuenheim area, conglomerates and marl from the Oligocene, reddish sandy-clay, sometimes heavier on the marl, are found to be sandier and thicker in areas of colluvium.

HARVEST

Hand-harvested at optimum ripeness.

WINEMAKING

Pressed in whole clusters.
Fermented in the cellar for several months.

AGEING

Aged on fine lees until bottling.

VARIETAL

Pinot gris 100%

14 % VOL.

TECHNICAL DATA

Residual Sugar: 21 g/l

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Pinot Gris has a beautiful golden yellow color. Its aromatic complexity develops typical smoky notes: aromas of undergrowth, burnt vine shoots, moss, mushrooms, dried fruit, apricot, honey, beeswax, gingerbread... It's a noble wine, full-bodied and admirably round, but always supported by a beautiful freshness and acidity. It's the balance of its power that makes it so appealing.

FOOD PAIRINGS

Fresh, pan-fried or semi-cooked foies gras love its presence. All the qualities of Pinot Gris also make it a delicious aperitif wine.



