



Alsace, Domaine Pierre Henri Ginglinger, Pinot Gris - Dry, AOC Alsace, Blanc

AOC Alsace, 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

Traditional Pinot Gris - dry

TERROIR

From different parcels.

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: 2.3 g/l

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A typically gastronomic wine. Its bright color indicates that the grapes have been harvested at optimum ripeness. On the palate, its roundness and aromas of white fruits such as pear and peach, its hints of honey, and its moderate but ever-present acidity refresh us.

FOOD PAIRINGS

Its balance between roundness and freshness makes this wine an ideal partner for shellfish, white meats in sauce, rich fish in sauce (mainly butter and/or cream sauces), foie gras or small game. It's also the ideal partner for mushroom-based dishes...





