

Pinot Gris Vendanges Tardives, Famille Hauller

AOC Alsace, Alsace, France

A smooth and harmonious wine, Pinot Gris Vendanges Tardives combines the generosity of ripe fruit with a subtle smoky note. Its aromas of honey, quince and sweet spices make it the ideal accompaniment to foie gras or pear tart.

PRESENTATION

An iconic symbol of Alsace, Pinot Gris Vendanges Tardives combines the precision of the grape variety with the richness of a late harvest. The result of meticulous work and generous nature, it embodies excellence and simplicity at its best.

TERROIR

Granitic

IN THE VINEYARD

We cultivate our plots using sustainable methods, which means enhancing the positive impact of agricultural practices on the environment while reducing negative effects. This approach is a middle ground between organic and conventional farming.

Harvest: 100% manual

Yield: 20hl/ha

WINEMAKING

- Gentle pressing using a pneumatic press
- Controlled fermentation between 16° and 18°
- No malolactic fermentation
- Ageing in temperature-controlled stainless steel vats (9 to 11 months) to optimise development throughout the vinification process

12 % VOL.

Contains sulphites. Ne contient ni oeuf ni produits à base d'oeuf. Does not contain milk or milk-based products.

SERVING

Serve between 10°C and 12°C. Ageing potential: 5 to 15 years.

TASTING

A wine with a golden colour, clear and bright.

A nuanced nose with aromas of spices, honey and candied fruit.

Its attack on the palate is lively with a slight acidity. Aromas of fine spices and wild flowers.

A beautiful volume on the palate with spicy notes while maintaining a lovely freshness.

This is a fruity wine with a lovely freshness and spicy aromas that make it rich and indulgent.

FOOD PAIRINGS

Due to its sweetness, it is ideal as an aperitif, with duck foie gras in all its forms, or with dessert.

