

Louis Hauller



Pinot Gris Vieilles Vignes, Louis Hauller, AOP Alsace, Blanc

AOP Alsace, Alsace, France

Very intense with lots of yellow fruits aromas like abricot, peach... Delicious !

PRESENTATION

This Pinot Gris Vieilles Vignes comes from a selection of old vines, very specific plot. This wine is enjoyed with various dishes, which makes it a simple wine, for multiple use.

TERROIR

Mostly granitic

IN THE VINEYARD

Vines age: 40 years-old

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

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%

12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

To serve between : 8° and 10°C

You can keep it between : 3 to 5 years

It is a wine that can improve in bottle over several decades.

TASTING

Appearance: The robe is limpid and bright, gold in colour, with silver fringe

Nose: Spices aromas, and mildly smoky.

Palate: Its attack is vivid, and slightly sour. It is also defined by spices touches, and wild flower aromas.

FOOD PAIRINGS

It goes very well with white meat, salads, foie gras, or even a roast.

