

ALSACE  
**FAMILLE HAULLER**

LA CAVE DU TONNELIER

•1776•



## 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 a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

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.

