



Louis Hauller - Pinot Gris Cuvée Léon

AOP Alsace, Alsace, France

This Pinot Gris is harvested when over-matured.
This wine has got the famous Vinolok glass stopper, elegant and reusable.

PRESENTATION

Cuvée Léon is a truly amazing wine which arouses curiosity at every tasting! You can find this cuvée in two versions Pinot Gris or Gewurztraminer. The use of a reusable Vino Lok glass stopper makes this cuvée unique, elegant, and convenient!

TERROIR

Granitic

IN THE VINEYARD

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 : 5 to 8 years

TASTING

This Pinot Gris is harvested when over-matured, which gives it a racy nose, with peach, apricot, and delicate spices touches.

FOOD PAIRINGS

The sweet and gentle character of this wine goes along very well with foie gras, or dessert.

