

ALSACE
FAMILLE HAULLER

LA CAVE DU TONNELIER

•1776•



Louis Hauller - Pinot Gris Grand Cru Frankstein

AOP Alsace Grand Cru Frankstein, Alsace, France

A very complex and rich Pinot Gris, made on the Grand Cru Frankstein, one of the most famous Grand Cru in Alsace

PRESENTATION

The cool climate of Alsace is particularly well suited for Pinot gris, with its dry autumns allowing plenty of time for the grapes to hang on the vines, often resulting in wines of very powerful flavours.

TERROIR

Granit soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

Yields : 50hl/ha

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 : 10 to 15 years

TASTING

Appearance : Pinot Gris has a lovely yellow-gold colour.

Nose : Generally less intense, yet with great aromatic complexity, Pinot Gris often develops distinctive smoky notes. Given its inherent discretion, Pinot Gris benefits from decanting a few moments before being served, in order for its complexity to be fully appreciated.

Mouth : This is a noble wine that offers great substance, an admirable, lively roundness that tends toward a slightly sweet opulence, but always underpinned by delightful freshness. It is the balanced intensity that makes it so attractive.

FOOD PAIRINGS

Pinot Gris is a wine whose strong personality pairs with richly flavoured dishes, and is the Alsace white wine that most successfully accompanies dishes most often intended for red wines.

Game, veal, pork and poultry, particularly when served with rich sauces, roasts, kidneys, mushrooms, risotto, polenta, etc. make this an ideal autumn pairing wine. Because of its balance between richness and crisp freshness, it is delicious with both sweet and sour flavour combinations. Foie gras, served in a variety of ways, delights in its presence.

