



VINS D'ALSACE



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Pinot Gris Sélection de Grains Nobles 2010 75cl

AOC Alsace, Alsace, France

Delicacy!

THE VINTAGE

Good acidity, rich fruit, and extremely limited yields marked the 2010 Alsace vintage. For the winegrower, the climatic conditions have rarely been more difficult. There were winter freezes, late bud break under the rain, uneven flowering then finally a warm summer. Harvest began on September 27th. Grapes arriving in the cellar showed a high concentration of sugar and wonderfully fresh acidity.

TERROIR

Essentially calcareous-clay

VARIETAL

Pinot gris 100%

12.5 % VOL.

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

TECHNICAL DATA

Residual Sugar: 198.6 g/l

pH: 3.41

Tartaric acidity: 9.5 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

Over 15 years

TASTING

Pure dried apricots on the nose. A very long and citrus finish, which has some real complexity. An exceptional Selection de Grains Nobles. Serve with a foie gras, a fruit dessert like Tarte Tatin, or a honey-based dessert.

FOOD PAIRINGS

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REVIEWS AND AWARDS



92/100

"The golden-yellow 2010 Pinot Gris Sélection de Grains Nobles has a stunningly clear and precise, concentrated and fresh bouquet of lemon zests. On the palate this is a rich, concentrated, sweet, piquant and juicy SGN that reveals not only a vibrant acidity and lingering salinity but a firm and grippy tannin structure that makes it a great food partner and gives it an excellent aging potential too. DRINK: 2015 – 2030"

Robert Parker, Wine Advocate, 01/09/2013



**bettane +
desseauve**

17.5/20

"Beautiful pure palate, silky, pleasant texture. The sweetness is well balanced by a rich acidity. The domaine knows how to produce late harvest wines."

Guide Bettane et Desseauve des vins de France

JAMES SUCKLING.COM

94/100

"Pure dried apricots on the nose. Really fresh for its age this pinot gris SGN is luscious without being massive or overblown. A very long and citrus finish, wich has some real complexity. Drink or Hold."

James Suckling, James Suckling, 01/06/2018

