

PINOT GRIS Grand Cru MUENCHBERG 2020

AOC Alsace Grand Cru Muenchberg, Alsace, France

PINOT GRIS Grand Cru MUENCHBERG from our L'Empreinte range. Rich and powerful by its raw material, this Pinot Gris was born on the sandstone-volcanic slopes of the Grand Cru MUENCHBERG of Nothalten.

PRESENTATION

This complex, aromatic wine offers a fine salinity brought by the minerality of the soil. A wine of character to be associated with noble products.

THE VINTAGE

2015 Very nice vintage, rich, powerful and generous
This Pinot Gris is fresh, aromatic with superb balance.

LOCATION

The terroir of this renowned Grand Cru of Nothalten is sheltered from rain and western winds by the Ungersberg. Its shape follows the curves of a crescent to better welcome and retain the sun. It benefits from a unique microclimate on its 17,70 ha, which allows a concentration of sugar in the grapes. This gives a full-bodied, very fruity and rich wine.

TERROIR

The MUENCHBERG is a sandstone-volcanic terroir, with quartz faults. We find notes of candied citrus fruits in the wines from this great terroir, with a very fine and delicate acidity, which will evolve with time to express minerality and salinity.

IN THE VINEYARD

Short pruning with double guillotine
Disbudding in May
Yields limited to 50 hl/ha

WINEMAKING

Whole bunch pressing for 6 to 7 hours to extract all the aromas and sugars present in the grapes.
Cold settling for 36 hours and then fermentation by the action of indigenous yeasts from the terroir.

AGEING

Long and gentle fermentation, maturing on fine lees in stainless steel tanks.
Bottled at the end of March, in order to keep a certain freshness.

13 % VOL.

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

TECHNICAL DATA

Yield: 50 hl/ha
Residual Sugar: 46 g/l

SERVING

between 8 and 10°.

AGEING POTENTIAL

5 to 10 years



TASTING

White wine of gastronomy rich, racy, pleasant, warm, fruity and delicate. Good length, frank and complex vivacity.

