Pinot Gris, Signature - HAULLER Frères

AOC Alsace, Alsace, France

Elegant. Complexe. Polyvalent.

PRESENTATION
This Pinot Gris has a strong personality and a touch of freshness.
He is very complex with spice and almonds aromas, and a little bit of smoky flavours.

LOCATION
This wine comes from a very nice block, at the foot from the Saint Sebastien Chapel in Dambach la Ville.

TERROIR
Granit soil

IN THE VINEYARD
Our work is based on a minimum use of pesticides.
This beeing an alternative between conventional agriculture and organic farming.
Yields : 40hl / ha
100% hand picked harvest

WINEMAKING
This Pinot Gris has been aged 12 months in oak barrels from Burgundy.
Malo lactique fermentation is done and the wine spent his whole aging on the lees.

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 8 years

TASTING
Appearance : Pinot Gris has a lovely yellow-gold colour.
Nose : Intense with great aromatic complexity, this Pinot Gris often develops distinctive smoky notes with a smoky aftertaste. This wine 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 fresh acidity. It is the balanced intensity that makes it so attractive.

FOOD PAIRINGS
This unusual Pinot Gris is a wine whose strong personality pairs with richly flavoured dishes.
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. Great pairing can be done with a cheese platter.

HAULLER Frères
1 rue du Muscat, 67650 Dambach la Ville
Tel. 03.88.92.40.00 - contact@famillehauller.com
www.famillehauller.com

MJB74E