



## PINOT GRIS 2019

AOC Alsace, Alsace, France

Pinot Gris from our Tradition range. Among Alsatian wines, it is one of the most aromatic white wines, notably classified among the "noble grape varieties" of Alsace.

### PRESENTATION

It is a wine of great aromatic complexity. It exalts particularly smoky, undergrowth, mushroom and dried fruit aromas.

### THE VINTAGE

The 2019 wine year was all about contrast once again. The late summer refreshment left us with some very nice, ripe acidity. The harvest started on September 10, 2019, which is a very normal date.

### TERROIR

Comes from a blend of our 2 largest plots of land; one located in Eichhoffen, the other on the ban of Epfig.

### IN THE VINEYARD

Short pruning / Limited yield / Disbudding / Controlled natural weeding

### WINEMAKING

Pressing for 4 hours in order to delicately burst the berries. Spontaneous fermentation by the action of indigenous yeasts in stainless steel tanks for 1 month, after static cold settling.

### AGEING

Matured until spring in stainless steel tanks.

### 13 % VOL.

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

### TECHNICAL DATA

Residual Sugar: 13 g/L

### SERVING

Serve between 8 and 10°C.

### AGEING POTENTIAL

5 years

### TASTING

This Pinot Gris has a fine nose with smoky and yellow fruit notes. The attack in mouth is tender and without sweetness in the finish.

### FOOD PAIRINGS

Pinot Gris goes well with terrines, dried or smoked fish, cold meats, roasted poultry or in sauce.

