



## PINOT GRIS Vieilles Vignes 2018

AOC Alsace, Alsace, France

Pinot Gris Vieilles Vignes from our L'empreinte range.  
This wine is made from Vieilles Vignes (vines over 25 years old) with limited yields.  
With time, the roots of the vine draw more deeply the nutrients and minerals it needs.

### PRESENTATION

Concentrated wine, rich and aromatic, yet balanced by a good sugar/acid potential initially present in the juice.

A full-bodied, powerful and round wine that promises good ageing potential.

### THE VINTAGE

2018, vintage of great heat wave.

On arrival, the Pinots Gris are typical, balanced, straight and fine.

### TERROIR

This cuvée comes from several plots that we have been selecting and blending every year for several years.

Mixture between a heavy and deep soil located in the commune of Eichhoffen, which brings intensity and body to this wine, blended with the plots located at the ZELLBERG site in Nothalten which brings a touch of finesse and lightness.

### IN THE VINEYARD

Short pruning, limited yield, disbudding

Harvested by machine equipped with destemmers and de-stemmers to allow micro-maceration in the grape skip and during pressing.

### WINEMAKING

Pressing for a duration of 4/5 hours followed by a cold static settling.

Fermentation activated by indigenous yeasts over a period of 3 weeks at a constant and controlled temperature.

### AGEING

Aged until spring in stainless steel tanks.

### SERVING

Serve between 8 and 10°C.

### AGEING POTENTIAL

10 to 15 years

### TASTING

This Pinot Gris has a beautiful golden yellow color. It offers a palette of the most complex aromas, developing typical smoky notes, as well as greedy scents of dried fruits (apricot, honey, beeswax, gingerbread...).

### FOOD PAIRINGS

Its rich, smoky, undergrowth side allows it to be combined with a wide range of dishes and wines: from white meats to big game, including aperitifs and foie gras.

