

Louis Hauller - Pinot Gris Vendanges Tardives

AOP Alsace, Alsace, France

The Pinot Gris Vendanges Tardives expresses candied fruits notes, because of the late harvest of the grape.

PRESENTATION

The label Vendanges Tardives adds up to the Alsace appellation. It refers to exceptional wines, produced according to one of the most severe criteria of French AOCs.

TERROIR

Granitic

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

Yield : 20hl/ha

WINEMAKING

This Pinot Gris has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification.

VARIETAL

Pinot gris 100%

12 % VOL.

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

SERVING

To serve around 15°C.

This Pinot Gris Vendanges Tardives is a wine that you can easily keep for up to 20 years.

TASTING

A gold-colored wine, limpid and bright.

The nose gives off spices aromas, honey, and candied fruits.

It is vivid on the palate with a mild acidity, which adds up to spices aromas and wild flowers.

It has a good volume with spicy notes and still have a nice freshness.

FOOD PAIRINGS

It goes very well with foie gras, or strong cheese like blue cheese.

