



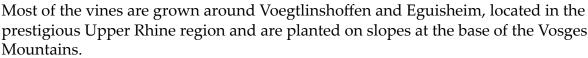
## **Pinot Gris**

Spicy with complex aromas and a long-lasting finish, this rich-textured wine pairs extremely well with strong flavored dishes and of course with the traditional foie-gras!



# Region

Alsace.





### Soil

Mostly clay-limestone soil.



100% Pinot Gris.



#### AOC

Alsace.



## **Farming**

Sustainable practices.



### Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the aromas.

The tank is thermo-regulated to ensure low temperature fermentation (between 12°C-18°C) that will preserve the flavors of the grape. After the fermentation our Pinot Gris is aged for approximately 6 months before being bottled. It will then reveal its varietal specificities married to Alsace's unique terroir.

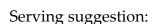


### **Tasting notes**

Color: Gold.

Nose: Slightly smoky, fruity with apricot notes.

Palate: Cardamom, vanilla, cinnamon and myrrh notes mixed with light apricot and tangerine flavors. Spicy and autumnal hints. Light smoky finish.



Serve chilled.

Its smoky character makes it perfect for grilled or lacquered meat (Barbeque, Peking Duck) or grilled white fish and seafood (like grilled lobster).

Ageing: Drink now or within the next 5 years.







13% vol.

Residual Sugar: 13g/L

Acidity: 3.59g/L (H2SO4)