

## PINOT DUO



Fresh and fruity, this is a perfect food friendly wine which combines the white stone fruit flavors of the Pinot Blanc and the juicy yellow Mirabelle of the Pinot Gris.

<b>Appellation</b>	AOC Alsace
<b>Grape Variety</b>	Pinot Gris & Pinot Blanc
<b>Soil</b>	Clay and limestone
<b>Ageing Potential</b>	Drink now or within the next 4 years

### Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices.

### Wine-making

Traditional.

### Tasting Notes

**Appearance:** bright gold

**Nose:** White flowers, fruity with apricot, mirabelle and pear notes.

**Palate:** Apple, apricot and tangerine flavors. Touch of spiciness in a fresh finish.

### Serving

Its balance between fruitiness and freshness makes it very versatile. Perfect with seafood, fish, white meats, it can also be served as a pre-diner drink.

**Serve chilled between 8-10°C.**