

Black Tie A.O.C. Alsace 2017



- ❖ Alcohol 12.5 % alc./vol.
- ❖ Grape varieties Riesling/Pinot Gris
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

The nose shows a hint of smoke with dashes of citrus fruit: lemon, orange peel, kiwi, pineapple.

On the palate, the wine is an opulent mingling of elegance and clean, ripe acidity. Incredibly well-balanced, it lingers long on the taste buds. Refined, rich, well-honed, superbly fresh, BLACK TIE offers a rich mouthful of fruit flavour. A relaxing wine. A wine to drink with food. Thanks to these qualities, this product was awarded a Gold Medal at the Japan International Wine Challenge.

❖ Food Pairing

This refreshing wine lets all the flavours of the food show through. Black Tie is a flavour enhancer, just like salt, able to bring out the different tastes in food and make each one stand out individually.

A great wine to wake up the taste buds before dinner! The bottle looks great with its elegant black tie attire, or cover it and serve it blind... the decanter will bring out the wine's aromas and make the tasting even more fun.

With a meal:

Fresh, natural flavours: scallop carpaccio, scampi tartare, crab in aspic, the fruity flavours in dishes...

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential



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ALSACE FRANCE

Black Tie A.O.C. Alsace
2017

Can be conserved for up to 5 years



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