



Pinot Gris Sélection Grains Nobles A.O.C. Alsace 2009

- ❖ Alcohol alc 13% vol.
- ❖ Grape varieties Pinot Gris
- ❖ Terroir Limestone and chalky-clay.
- ❖ Harvesting Handpicked.

❖ Winemaking

Direct gentle pneumatic pressing (vertical drains ensuring the premium quality of the grape juices), clarifying, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Maturing in vats for 5 months before bottling.

❖ Tasting Notes

Pinot gris develops floral, dried fruit and jam aromas. It is fresh as well as full-bodied, with suppleness. Its very intense golden yellow color is frank, brilliant and quite deep. The nose, which is still quite young, is already intense and concentrated. After some slight aeration, this wine unveils all of its complexity: aromas of quince jelly, jam (marmalade, apricot or pear) mix subtly with hazelnut and smoky notes. Its palate benefits from a silky and ample attack. Its matter is strong and concentrated with well-ripened acidity perfectly counterbalancing the wine's volume and fat. Honey, marmalade and almond aromas follow, indicating good ripeness. The extremely fruity finish displays good finesse and impressive aromatic persistence.

❖ Food Pairing

This full-bodied offering can replace a red wine with meat dishes, cold cuts, country-style pâté, roasts, game and poultry. It is perfect with foie gras. It also goes well with smoked fish or served with a sauce and is admirable with cepe-flavored risotto.

❖ Serving Temperature 10 and 12°C.

❖ Ageing Potential

Can be aged for many years.



CONTIENT DES SULFITES