

## PINOT GRIS ALSACE GRAND CRU FROEHN

AOP ALSACE GRAND CRU

Coming from a calcareous sandstone terroir conducive to the birth of great wines, this rich and distinctive Pinot Gris has a fleshy mouthfeel and aromas of flowers and honey.



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| <b>Food Pairing</b>                          | Aperitif, foie gras, exotic cuisine and desserts.  |
| <b>Designation</b>                           | AOP Alsace Grand Cru   |
| <b>Grapes Varieties</b>                      | Pinot Gris   |
| <b>Capacity</b>                              | 75 cl  |
| <b>Ageing</b>                                | Up to 10 years   |
| <b>Millesime</b>                             | 2019   |
| <b>Soil</b>                                  |  |
| <b>Location</b>                              | Zellenberg   |
| <b>Sweetness</b>                             | Medium   |
| <b>Service</b>                               | 10°C to 12°C   |
| <b>Harvest</b>                               | Manual with loading of the presses with whole grapes. Over-ripening of the harvest.<br>Traditional in white on very clear juice and control of the |
| <b>Vinification</b>                          | fermentation temperatures then aging minimum one year in bottles in our cellars.   |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> | 3,60 g/L   |
| <b>Ancohol Volume</b>                        | 13,50°   |
| <b>Residual Sugar</b>                        |  |