

PINOT GRIS ALSACE SÉLECTION DE GRAINS NOBLES

AOP ALSACE

Wine for laying down, ample and sweet with aromas of candied fruit. From over-ripe vines, it combines power and balance with great aromatic richness.



A wine of great aromatic richness that can be enjoyed either as an aperitif or with an excellent foie gras. This wine can also be suggested at the end of a meal.

Food Pairing

Designation AOP Alsace

Grapes Varieties Pinot Gris

Capacity 50 cl

Ageing 10 years and more

Millesime 2015

Soil Marno clay-limestone

Location Beblenheim

Sweetness Sweet

Service 10°C to 12°C

Harvest Manual after over-ripening the grapes.

Vinification

Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.

Acidity (H₂SO₄) 4,34 g/L TH₂

Ancohol Volume 11,50°

Residual Sugar 137,00 g/L