

PINOT GRIS ALSACE VENDANGES TARDIVES

AOP ALSACE

Aromas of overripe fruit and honey with a touch of botrytis. Rich wine, flavors of dried fruits with a touch of honey.



| | |
|--|--|
| Food Pairing | Pan-fried foie gras, desserts. To be enjoyed with very good friends. |
| Designation | AOP Alsace |
| Grapes Varieties | Pinot Gris |
| Capacity | 75 cl |
| Ageing | 10 years and more |
| Millesime | 2017 |
| Soil | Marno clay-limestone |
| Location | Beblenheim |
| Sweetness | Sweet |
| Service | 10°C to 12°C |
| Harvest | Manual after over-ripening the grapes. Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle. |
| Vinification | |
| Acidity (H₂SO₄) | |
| Ancohol Volume | 12,00° |
| Residual Sugar | |