

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	