

PINOT GRIS ALSACE

AOP ALSACE

Fine wine, ample and persistent in the mouth. It develops smoky and floral notes.



Food Pairing	Fish in sauce, white meat, duck.
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	2 to 4 years
Millesime	
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest.
Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
Acidity (H₂SO₄)	2,70 g/L
Ancohol Volume	13,50°
Residual Sugar	