CAVE DE BEBLENHEIM

# 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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| **Food Pairing** | Aperitif, foie gras, exotic cuisine and desserts. |
| **Designation** | AOP Alsace Grand Cru |
| **Grapes Varieties** | Pinot Gris |
| **Capacity** | 75 cl |
| **Ageing** | Up to 10 years |
| **Millesime** | 2021 |
| **Soil** | Shell limestone, marl, shale |
| **Location** | Zellenberg |
| **Sweetness** | Medium |
| **Service** | 10°C to 12°C |
| **Harvest** | Manual with loading of the presses with whole grapes. Over-ripening of the harvest. |
| **Vinification** | Traditional in white on very clear juice and control of the fermentation temperatures then aging minimum one year in bottles in our cellars. |
| **Acidity ($H_2SO_4$)** | 3.80 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 19.8 |

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.