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.



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.