

## 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.



<b>Food Pairing</b>	Aperitif, foie gras, exotic cuisine and desserts.
<b>Designation</b>	AOP Alsace Grand Cru
<b>Grapes Varieties</b>	Pinot Gris
<b>Capacity</b>	75 cl
<b>Ageing</b>	Up to 10 years
<b>Millesime</b>	2019
<b>Soil</b>	Shell limestone, marl, shale
<b>Location</b>	Zellenberg
<b>Sweetness</b>	Medium
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Manual with loading of the presses with whole grapes. Over-ripening of the harvest.
<b>Vinification</b>	Traditional in white on very clear juice and control of the fermentation temperatures then aging minimum one year in bottles in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	3.60 g/L
<b>Ancohol Volume</b>	13.50°
<b>Residual Sugar</b>	29.70 g/L