

# PINOT GRIS ALSACE GRAND CRU SONNENGLANZ – CUVÉE 70ÈME ANNIVERSAIRE

AOP ALSACE GRAND CRU

From a marl-limestone soil exposed from east to south-west, it is a rich and distinctive wine with honeyed notes and aromas of quince.



<b>Food Pairing</b>	Aperitif, Foie Gras, exotic dishes, cooked fish, duck in sauce
<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>	
<b>Soil</b>	Limestone marl
<b>Location</b>	Beblenheim
<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 fermentation temperatures then aging minimum 1 year in bottle in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	2,70 g/L
<b>Ancohol Volume</b>	13,50°
<b>Residual Sugar</b>	