CAVE DE BEBLENHEIM

PINOT GRIS ALSACE GRAND CRU SONNENGLANZ

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.



Food Pairing	Aperitif, Foie Gras, exotic dishes, cooked fish, duck in sauce
Designation	AOP Alsace Grand Cru
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	Up to 10 years
Millesime	2021
Soil	Limestone marl
Location	Beblenheim
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 fermentation temperatures then aging minimum 1 year in bottle in our cellars.
Acidity (H2SO4)	3.57 g/L
Ancohol Volume	14.50°
Residual Sugar	29.06 g/L

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