CAVE DE BEBLENHEIM

PINOT GRIS ALSACE PASSION

AOP ALSACE

Its golden color, slightly smoky aromas, and delicious notes of quince and yellow peach make this a typical Pinot Gris from the 2020 vintage. Supple and silky, the return to freshness on the finish maintains a beautiful balance and length.



Food Pairing	Foie gras / Poultry
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2021
Soil	Clay-limestone
Location	Beblenheim, vines over 30 years old
Sweetness	Medium
Service	8°C to 12°C
Harvest	Manual with loading of the presses with whole grapes after over-ripening.
Vinification	Traditional in white with temperature control on clear juice then aging 12 months in the cellar.
Acidity (H_2SO_4)	3.20 g/L
Ancohol Volume	14.00°
Residual Sugar	17.37 g/L

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