CAVE DE BEBLENHEIM

PINOT GRIS ALSACE SÉLECTION DE GRAINS NOBLES

AOP ALSACE

Wine for laying down, ample and sweet with aromas of candied fruit. From over-ripe vines, it combines power and balance with great aromatic richness.

Food Pairing	A wine of great aromatic richness that can be enjoyed either as an aperitif or with an excellent foie gras. This wine can also be suggested at the end of a meal.
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	50 cl
Ageing	10 years and more
Millesime	2015
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Sweet
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.
Acidity (H2SO4)	4.34 g/L TH2
Ancohol Volume	11.50°
Residual Sugar	137.00 g/L

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