

# 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.



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.

**Food Pairing**

**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 (H<sub>2</sub>SO<sub>4</sub>)** 4,34 g/L TH<sub>2</sub>

**Ancohol Volume** 11,50°

**Residual Sugar** 137,00 g/L