

# PINOT GRIS ALSACE VENDANGES TARDIVES

AOP ALSACE

Aromas of overripe fruit and honey with a touch of botrytis. Rich wine, flavors of dried fruits with a touch of honey.



<b>Food Pairing</b>	Pan-fried foie gras, desserts. To be enjoyed with very good friends.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Pinot Gris
<b>Capacity</b>	75 cl
<b>Ageing</b>	10 years and more
<b>Millesime</b>	2017
<b>Soil</b>	Marno clay-limestone
<b>Location</b>	Bebenheim
<b>Sweetness</b>	Sweet
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Manual after over-ripening the grapes. Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	12,00°
<b>Residual Sugar</b>	