CAVE DE BEBLENHEIM

PINOT GRIS ALSACE VIEILLES VIGNES

AOP ALSACE

This wine comes from a selection of vines over 30 years old. Its elegant nose blends aromas of quince and dried fruit. The mouth is fleshy and balanced.



Food Pairing	Poultry in sauce
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2021
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Medium
Service	8°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Acidity (H2SO4)	3.20 g/L
Ancohol Volume	13.00°
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.