

## 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.



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| <b>Food Pairing</b>                          | Poultry in sauce   |
| <b>Designation</b>                           | AOP Alsace   |
| <b>Grapes Varieties</b>                      | Pinot Gris   |
| <b>Capacity</b>                              | 75 cl  |
| <b>Ageing</b>                                | 2 to 5 years   |
| <b>Millesime</b>                             | 2021   |
| <b>Soil</b>                                  | Marno clay-limestone   |
| <b>Location</b>                              | Bebenheim  |
| <b>Sweetness</b>                             | Medium   |
| <b>Service</b>                               | 8°C to 12°C  |
| <b>Harvest</b>                               | Manual after over-ripening the grapes.   |
| <b>Vinification</b>                          | Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle. |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> | 3,20 g/L   |
| <b>Ancohol Volume</b>                        | 13,00°   |
| <b>Residual Sugar</b>                        |  |