PINOT GRIS ALSACE

AOP Alsace

Fine wine, ample and persistent in the mouth. It develops smoky and floral notes.



Food Pairing	Fish in sauce, white meat, duck.
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ageing	2 to 4 years
Millesime	2025
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest.
Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
Acidity (H2SO4)	3,3 g/L
Ancohol Volume	12.50°
Residual Sugar	11.0 g/L

GALERIE D'IMAGES



DESCRIPTION DU PRODUIT

Foie gras, fish and poultry in sauce, white meats and duck.

INFORMATIONS COMPLÉMENTAIRES

Food Pairing	Fish in sauce, white meat, duck.
Acidity (H2SO4)	3,3 g/L
Designation	AOP Alsace
Grapes Varieties	Pinot Gris
Capacity	75 cl
Ancohol Volume	12.50°
Tasting	Aromas of over-ripeness with finesse. A touch of toasted bread typical of the variety, ample and persistent in the mouth.
Ageing	2 to 4 years
Millesime	2025
Soil	Marno clay-limestone
Location	Beblenheim
Residual Sugar	11.0 g/L
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest.
Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.

- Download the technical sheet for the 2025 vintage