

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 2023

Soil Marno clay-limestone

Location Beblenheim

Sweetness Medium Dry

Service 8°C to 12°C

Harvest Traditional with selection of grapes

at the harvest.

Traditional in white with

temperature control on clear juice

Vinification then aging for a few months in vats

and 1 to 2 months in bottle in our

cellars.

Acidity (H2SO4) 2.70 g/L

Ancohol Volume 13.50°

Residual Sugar 11.80 g/L