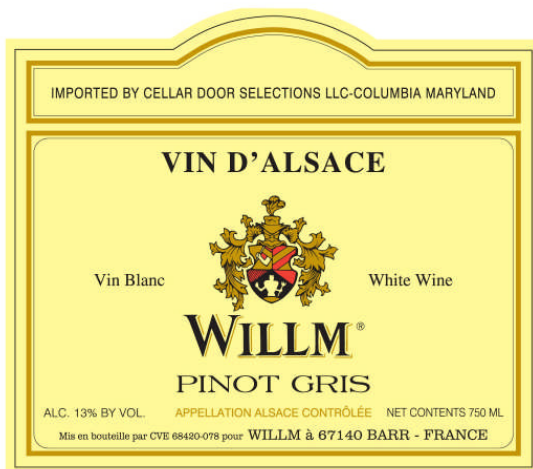


# Pinot Gris



**Varietal :** Pinot Gris 100%

**Appellation :** AOC Alsace

**Appreciation** - **Perception**  
**sugar/acidity :**

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Dry Medium Sweet

**pH :** n.c.

**Alcohol :** 13,2 %

**Residual Sugar :** 9,4 g/L

**Total Acidity\_H<sub>2</sub>SO<sub>4</sub> :** 3,2 g/L

**Production :** Cases

## General Information

As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and distinctive characteristic aromas.

## Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate      Head (Cuvée) 0 → 0,6 Bars  
                         Heart (Taille) 0,6 → 1,2 Bars  
                         Tail end of Press (Rebèche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 months following the harvest.

## Food and Wines – Temperature of Service

Smoked fish ; game ; white meat (pork, veal, rabbit) or poultry in sauce ; roast pork or veal ; artichokes ; offal (liver or kidneys); mushroom based dishes (risottos). 48° - 53° Fahrenheit / 9° - 12° Celsius.

## Tasting Notes 2004

Nice golden yellow color. Fresh and smoky on the nose, typical for the grape Pinot Gris with very nice power. Rich and dense in the mouth, real volume with good fruity scent. Quince, pear and peaches offer intense fruit with good fatness and length, a touch of honeysuckle on the finish.