



VINS D'ALSACE

Pinot Gris Grand Cru Osterberg 2016

AOC Alsace Grand Cru, Alsace, France

A full and generous Pinot Gris!



THE VINTAGE

After several low yield harvests, the 2016 production was normal.

Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heat wave and subsequent warm weeks until harvest created water stress in some fields, but the grapes eventually ripened perfectly.

Harvest began on September 20th and finished 7 weeks later.

In the cellar, a few fermentations finished more quickly than in the past. The wines are well balanced, fresh, and easy to drink.

LOCATION

The Osterberg Grand Cru slopes face East-South East at an altitude of 250m to 350m.

TERROIR

This terroir is stony clay, calcareous marl soil which enjoys perfect sun expositions.

VARIETAL

Pinot gris 100%

12 % % VOL.

TECHNICAL DATA

Residual Sugar: 47 g/l

pH: 3.7

Tartaric acidity: 4.2 g/l

SERVING

Can be aged 10-15 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING

A slew of caramelized fruits and a hint of toast, making this powerful pinot gris rather appealing. The happy marriage of acidity and tannins at the finish saves it from heaviness. Excellent with foie gras, strong cheese or rich desserts.

REVIEWS AND AWARDS



92/100

"Very ripe pear notes on the nose have the added charm of ripe Mirabelle plums and a tinge of earthiness. Both these themes are reprised on the palate. Pear and Mirabelle fruit are boosted by gentle sweetness, while the earthiness turns into a pleasantly bitter phenolic streak that is a counterpoint to the fruit. The finish is off dry but fresh."

Anne Krebiehl, Wine Enthusiast, 01/12/2018



FR-BIO-01
Agriculture France



JAMES SUCKLING.COM

91/100

"A slew of caramelized fruits and a hint of toast, making this powerful pinot gris rather appealing. But this is quite a big wine. The happy marriage of acidity and tannins at the finish saves it from heaviness. Drink or hold."

James Suckling, James Suckling, 01/06/2018

Wine & Spirits

92/100

"Delicately sweet peach flavor infuses this pinot gris, giving a sense of saturation without excess weight. Rich and delicious, with a salty cut to the finish...."

Joshua Greene, Wine & Spirits, 01/08/2021

