



VINS D'ALSACE

Pinot Gris Grand Cru Rosacker 2014

AOC Alsace Grand Cru, Alsace, France

An ultimate Pinot Gris - dry and savory !

THE VINTAGE

In 2014, a mild and dry winter was followed by a warm spring and summer. August was cool and while the grapes matured correctly, acidities remained high.

The Crémant harvest began on September 3rd.. The AOC Alsace and Grand Crus followed quickly on September 15th. Attacks of Alsace's latest vineyard pest, the Suzukii fruit fly, created organizational havoc. The Suzukii likes pink and red skinned fruits and our Gewurztraminer, Pinot Gris, Muscat and Pinot Noir were choice meals! Though drastic grape sorting created a 30% loss in some vineyard parcels, the resulting quality presents great varietal aromas.

The winners of the vintage are the Crémant, Pinot Blanc, Sylvaner and Riesling! The rich grape acidities helped create wines that are perfect for high gastronomy and long aging. The Indian summer also permitted the production of quality late harvest wines.

LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East (260-330m).

TERROIR

The terroir is heavy limestone and marl with light layers of sandstone.

VARIETAL

Pinot gris 100%

14.5% % VOL.

TECHNICAL DATA

Residual Sugar: 8.7 g/l

pH: 3.47

Tartaric acidity: 6.9 g/l

SERVING

Can age 10 to 15 years. Conserve wine horizontally at an ambient temperature of 10-15°. The ideal serving temperature is 8-10°.

TASTING

Notes of toast and grilled almonds. Smooth mouth that's dry with a lovely balance. A rich acidity enhances the final. This Pinot Gris will marry perfectly with white meats like chicken and veal, firm fish like cod and well aged cheeses.



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