



VINS D'ALSACE

Pinot Gris Tradition 2019

AOC Alsace, Alsace, France

A discretely sweet Pinot Gris!

THE VINTAGE

In 2019, our harvesters, bins and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

TERROIR

Essentially calcareous-clay

VARIETAL

Pinot gris 100%

13,5 % VOL.

TECHNICAL DATA

Residual Sugar: 12 g/l

pH: 3.4

Tartaric acidity: 4.4 g/l

SERVING

Can be aged 5-8 years. Store on side between 10-15°C. Ideally served between 8-10°C.

TASTING

This wine reveals attractive glimpses fresh pear notes. The palate is easy and fruit-driven, fluid and harmonious. The finish is off dry and refreshing. Ideal as an aperitif but lovely with mushroom dishes, terrines, veal and chicken as well.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

