



VINS D'ALSACE

Pinot Gris Grand Cru Osterberg 2016

AOC Alsace Grand Cru, Alsace, France

Honeyed, Rich ripe fruits



THE VINTAGE

Rigor and diligence were the key words for the 2016 vintage.

The year began with significant rainfall and low temperatures, which delayed the vegetative cycle. In May, temperatures rose, and the tropical atmosphere favored the development of downy mildew. Ultimately, the dry and sunny summer allowed our heavy soils to avoid maturity blockages caused by water stress. The 2016 harvest began in early September and ended seven weeks later, a record!

In the cellar, the sanitary condition was very good, and the wines developed freshness, complexity, and fine, ripe acidity

TERROIR

Clay-limestone soil, 350 m altitude. East-facing exposure. Grand Cru terroir of Ribeauvillé. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

VARIETAL

Pinot gris 100%

12 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 47 g/l

pH: 3.7

Tartaric acidity: 4.2 g/l

SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

The nose presents notes of very ripe pears and mirabelles, which are also found on the palate. The sweetness is balanced by a very present minerality. The finish is fresh.

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 Krebühl, Wine Enthusiast, 01/12/2018



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

