



VINS D'ALSACE



Pinot Gris Vendanges Tardives 2017 50cl

AOC Alsace, Alsace, France

Excellent late harvest Pinot Gris!

THE VINTAGE

A very early harvest with excellent quality and small yields characterize the 2017 vintage.

Following a late spring freeze, the volumes were significantly reduced compared to the 2016 harvest. Excellent weather conditions throughout the summer encouraged full ripeness and the development of ideal acidities needed to create outstanding Alsace wines. Harvest of perfect grapes began the first week of Sept. In the cellar a few months later, the wines show fabulous, aromatic personalities already. The 2017 vintage will age well so we suggest picking up extra bottles for aging and enjoying in a couple of years.

TERROIR

Essentially calcareous-clay

VARIETAL

Pinot gris 100%

12,5 % VOL.

TECHNICAL DATA

Residual Sugar: 181 g/l

pH: 3.77

Tartaric acidity: 9 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

Over 15 years

TASTING

Elegant nose with honey and raisin character. The palate is rich and concentrated with a lively acidity and toasty finish. Very beautiful success. Drink on its own for the pleasure, match with foie gras and candied figs and dates, or with a fruit dessert (not chocolate).

REVIEWS AND AWARDS

JAMES SUCKLING.COM

94/100

"Full copper color and brimming with honeyed Botrytis and raisin character, this is a pretty massive mouthful for a VT, but the finish isn't too sweet, thanks to the well integrated tannins and lively acidity at the toasty finish."

James Suckling, James Suckling, 01/07/2020

