



VINS D'ALSACE



Pinot Gris Vendanges Tardives 2015 50cl

AOC Alsace, Alsace, France

Excellent late harvest Pinot Gris!

THE VINTAGE

Early ripening and well-managed yields made 2015 a successful vintage! After a very mild winter, spring continued to be very clement and easy. The warmer months of May and June encouraged vine growth. A July heatwave (often more than 40°C) with no rain slowed the vegetative cycle considerably. Happily, in mid-August, the rain fell and permitted the vines to grow and the grapes to ripen. By end of August, the vines were in perfect condition. The weeks before harvest were sunny with cool nights and light showers. The grapes matured perfectly.

TERROIR

Essentially calcareous-clay

VARIETAL

Pinot gris 100%

12,5 % VOL.

TECHNICAL DATA

Residual Sugar: 176 g/l

pH: 3.77

Tartaric acidity: 6.2 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 aromas of smoked currants. The palate is rich and concentrated with a beautiful length of aromas on the 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).



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