



VINS D'ALSACE

Pinot Gris Tradition 2021

AOC Alsace, Alsace, France

Toast, subtle, fleshy



THE VINTAGE

Spring 2021 was very warm, leading to an early budburst in the vines. After a scare caused by frost, warm and rainy periods encouraged downy mildew (mildiou) outbreaks, requiring constant vigilance. In August, the return of good weather coincided with powdery mildew (oidium) episodes, worsening the situation and reducing yields. Fortunately, the sun returned in September and October, along with cool nights, saving the harvest. The harvest began on September 21st and ended on November 8th with the Riesling Grand Cru Osterberg.

TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

Hand-harvested, 3.5-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%

14 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 11.9 g/l

pH: 3.6

Tartaric acidity: 5.5 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

3 to 5 years

TASTING

Delicate nose, with a light milky note and white fruits. Soft attack, full-bodied, with good balance

