



VINS D'ALSACE

Pinot Gris Tradition 2021

AOC Alsace, Alsace, France

A discretely sweet Pinot Gris!

THE VINTAGE

The 2021 growing season was full of surprises! Our patience was tested over numerous periods of extremely cool temperatures, heavy rains, and a very hot late summer. These ups and downs required perseverance and keen observation to harvest at the perfect moment for each varietal and terroir. Our efforts were rewarded as the low grape yields developed into complex wines with extremely elegant acidities. The 2021 vintage is one to follow closely!

TERROIR

Essentially calcareous-clay

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

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

TASTING

This wine is dominated by ripe pear and mineral notes on the nose. The palate is rich and fruity with a fresh and harmonious finish. Semi-dry wine.

Ideal as an aperitif but lovely with mushroom dishes, terrines, veal, and chicken as well.

