Ancestrum Pinot Gris A.O.C. Alsace
2015

Awards

IWSC SILVER 2017 — JUDGES' SCORE: 86 - 89.9 — OUTSTANDING

Alcohol	13,5% alc./vol.
Grape varieties	Pinot Gris
Terroir	Limestone and chalky-clay
Harvesting	Handpicked

Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

Tasting Notes

The yellow diamond of Alsace
This wine is a hymn to Pinot gris! Like Ancestrum Gewurztraminer, its handpicked harvest is postponed for a couple of weeks, in view of obtaining perfect ripeness. This exceptional wine, elaborated for genuine connoisseurs, was awarded a gold medal at the Pinot Gris of the World International Wine Competition in 2009 and 2011.

Food Pairing

This is a gastronomic wine boasting great finesse, elegance and harmony. It can be fully appreciated with white meat, saucy fish dishes and spicy meals...It is marvelous with risotto and cepes, goose foie gras or grilled shrimp. It goes well with excellent goat's cheese, hard pressed cheese such as Comté or Beaufort and will surprise you at dessert-time with an ice-cream cake or an exotic fruit salad.

Serving Temperature

Between 10 and 12°C

CONTIENT DES SULFITES

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Ageing Potential

Can be conserved for up to 10 years

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