



Hatschbourg Grand Cru Pinot Gris

A.O.C Alsace Grand Cru

2011

❖ Alcohol 14 % 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

Pinot gris develops floral, dried fruit and jam aromas. It is fresh as well as full-bodied, with suppleness. Its intense golden yellow color is at once brilliant and limpid. This wine's strong and very expressive nose develops fruity and smoked aromas. Once aired it exhales notes of honey, dates and dried figs. The attack on the palate is frank and refined with plenty of freshness. The matter is rich and concentrated thereby offering good balance. Ample and fat, this Pinot gris is underscored on the finish by notes of fruit and jam. It displays remarkable aromatic persistence - the variety's smokiness blends harmoniously with aromas of toasted bread, honey, as well as plum.

❖ Food Pairing

This full-bodied offering can replace red wine with meat dishes, cold cuts, country-style pâté, roasts, game or poultry. Sumptuous, it is perfectly suited to foie gras. It also goes well with saucy or smoked fish dishes, or with lobster. It is ideal with mushrooms or mushroom-based sauces.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be kept for up to 10 years.



CONTIENT DES SULFITES