



Le Clos des Amandiers Pinot Gris A.O.C. Alsace 2016

- ❖ Alcohol 13% 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

This Pinot gris develops floral, dried fruit and jammy aromas. It is fresh all the while full bodied, boasting suppleness. It is a wine with an attractive golden colour. Golden yellow wine. Bright and limpid.

A very open and expressive nose boasting ripened fruit: pear and cherry plum. It also develops subtle smoky notes bringing about complexity. All of these aromas are underscored by pleasant freshness.

Frank and refined attack. This Pinot Gris is perfectly balanced, based upon remarkable freshness. It develops good amplitude, fat and a long and persistent finish. This wine is dominated by flavours of yellow fruit, and discreet smoky and dried fruit notes. It is an elegant and harmonious Pinot gris. Thanks to these qualities, this product was awarded a Gold Medal at the Pinot Gris of the world and the Price of Excellence at the Vinalies National in 2013.

❖ Food Pairing

It goes perfectly well with fish, either smoked or served with a sauce, seafood and white meat (poultry, cold meat).

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES