



Pinot Gris A.O.C Alsace 2016

❖ Awards



❖ 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

Pinot gris develops floral, dried fruit and jammy aromas. It is both fresh and full-bodied, with suppleness. This wine is an attractive golden yellow color. It boasts a subtle and elegant nose with smoky, acidulated and yellow fleshed fruit aromas. Good freshness brings about crunchiness and finesse. The attack is frank and refined. This Pinot gris offers good well-balanced and thirst-quenching matter with notes of yellow fleshed fruit (pear, plum and quince), as well as heaps of fat. Good volume develops on the palate with plenty of aromatic persistence, underscored by freshness and balance. It is a very nice gastronomic wine.

❖ Food Pairing

This full-bodied offering can replace a red wine with meat dishes, cold cuts, country-style pâté, roasts, game and poultry. It is perfect with foie gras. It also goes well with smoked fish or served with a sauce and is admirable with cepe-flavored risotto.

❖ Serving Temperature

Between 10 and 12°C



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LA CAVE DES VIGNERONS DE PFAFFENHEIM
ALSACE FRANCE

Pinot Gris
A.O.C Alsace
2016

❖ Ageing Potential

Can be conserved for up to 5 years



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