



## PRODUCT SPECIFICATION

Wine: AOC Alsace – **Pinot Gris 2019**

### Analysis :

- Alcohol content : 13,95%vol.
- Residual Sugar : 7.2g/L
- pH : 3,7
- Titrable Acidity : 3 g/L en H<sub>2</sub>SO<sub>4</sub>
- Half Dry

### Vine et Vineyard :

The soil is alluvial deposit, with silt and sand.  
The vineyard it's localisation in plain of Colmar.  
Manual harvest.  
100% Pinot Gris, and the age of the vineyard is 35 years.  
Classical winemaking process of 6 to 8 hours in wooden tun.

### Wine Tasting :

This wine has a beautiful white gold color.  
It will appreciate it's brilliance and the fine delicate tears.

The first nose it's open, clean and fine. The aroma it's powerful and we smell floral and spices notes ( pepper, nutmeg), but also a little of underwood.

Of the second nose, it's more intense and we smell pear, peach and just a little nectarine.

In the mouth, the principal aromas around of plum, peach, toasted almond and hazelnut.  
On finish is fresh, dry and very length.

This wine is fresh, with a lot of character, and this wine it's a véritable table companion.

### Wine and Food :

Grilled or sauced poultry, Fish, Mixed Salad, and with différents cheese