

PINOT GRIS 2022

Vin biologique certifié FR-BIO-01





AOC ALSACE PINOT GRIS

TERROIR

Clay-Limestone

CEPAGE

100% Pinot Gris

ELEVAGE

Glass Lined Tank

AGING POTENTIAL

7-8 years minimum

ANALYSIS

ABV: 12.54%

Tartric Acid: 5.6g/l

R.S: 0.7g/l

TASTING AND ADVICE FROM THE WINEMAKER:

This 2022 vintage continues in the tradition of our dry Pinot Gris and remains a gastronomical wine.

A light-colored wine with silver highlights. Its nose is discreet, with notes of flint, and a smoky and floral character. The palate is straightforward, balanced by freshness and lightness.

It pairs well with prepared fish and various meats: chicken, turkey, veal, veal kidneys, quiches, poultry fricassee, and also certain cheeses such as Fourme or semi-cooked cheeses such as St. Nectaire. It's also perfect as a dinner aperitif with smoked salmon, snails, or puff pastry bites (filled with meat, vegetables, or cheese).