

François Baur



-----Depuis 1741-----

Vins & Crémant d'Alsace

PINOT GRIS 2023

Alsace Turckheim



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|------------------|--|
| GRAPE VARIETY | 100% Pinot GRIS |
| ORIGIN | Alsace |
| LOCAION | Herrenweg in Turckheim |
| SOIL COMPOSITION | Terroir made of fine sand, silt and large pebbles |
| VINIFICATION | <p>Pressing of the grapes is 100% whole cluster.</p> <p>They undergo a very slow and gradual pressing</p> <p>Natural decantation (settling period) after 14 hours of rest.</p> <p>Indeginous yeasts are used, fermentations (termoregulated) are cool and long. The wine is racked</p> <p>off the gross lees and allowed to age on the fine lees until bottling.</p> <p>The wine is aged in 150-year-old French oak barrels (foudre de chêne) until the bottling in March.</p> |

ANALYSIS

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|---------|----------------|
| ALCOHOL | 13.57 % |
| SUGAR | 8.8 G/L |
| ACIDITY | 2.84 g H2SO4/L |



—| SEC |—| DEMI-SEC |—| MOELLEUX |—| DOUX |—

ORGANIC & BIODYNAMIE certification



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