



Pinot Gris 2020 AOC Alsace Blanc

Tasting

A semi-dry white wine which keeps a nice freshness. Its nose reveals smoky notes mixed with dry fruits and apricots flavours. An ample and fleshy wine with a well-balanced long finish.

Technical aspect

Grape Variety : Pinot-Gris

Alcohol : 13,26 %

Natural residual sugars : 19,7 g/l

Acidity : 4,96 g/l en in tartaric acid

Land : sandstone limestone soil

Exposure : South-facing hillside

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in old wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Outstanding with appetizers, terrines & white meat.

Tasting temperature 10 to 12 °C.

Shelf life : Up to 5 years and more

Nathalie et Stéphane Steinmetz

27, route d'Orschwihr 68570 SOULTZMATT
contact@renefleck.fr