



Pinot Gris Zinnkoepflé 2020 Grand Cru Zinnkoepflé

Tasting

A rich and intense wine with smoky tastes and dried apricot flavours. A concentrated wine, with a powerful and well balanced mouth. It reveals softness and a great length. The final is characterized by some candied and honeyed notes.

Technical aspect

Grape Variety : Pinot-Gris

Alcohol : 13,85 %

Natural residual sugars : 66,86 g/l

Acidity : 4,30g/l in tartaric acid

Land : sandstone limestone soil. Fossils' limestone

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 wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Perfect as an appetizer, alongside foie gras, with breast of duck, salty-sweet dishes or a creamy dessert.

Tasting temperature 8 to 10 °C.

Shelf life : up to 10 years

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