



# Pinot Gris Réserve Particulière AOC Alsace 2017

75 cl

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## Vinification method of Pinot Gris Réserve Particulière

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Pinot Gris Réserve Particulière

A beautiful gold color with some pastel notes, the Alsace Pinot Gris 2014 has a delicate bouquet. The nose is elegant and rich, with aromas such as peach, melon, and hints of dried fruits. This Alsace Pinot Gris is a racy and elegant white wine which pairs well with duck, veal or fish with a creamy sauce. A perfect match with pasta receipies, risottos, mushroom dishes or sweet and sour dishes.

## Analytical information of Pinot Gris Réserve Particulière

Grape variety : Pinot Gris  
Serve between 8° and 10°C  
Sugar : 12,7 g/l  
Alcohol : 13,2°

## Terroir of Pinot Gris Réserve Particulière

Clay and limestone

Aging potential : from 3 to 4 years.