



# Pinot Gris Médaille AOC Alsace 2018

75 cl

Coup de coeur !

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## Vinification of Pinot Gris médaillé

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 fine lies, in tank, in order to gain in structure, before bottling end of spring. The wine has been submitted to several wine competitions in France : Paris, Macon, Lyon, Colmar and won a medal for its quality and typicity.

## Tasting notes of Pinot Gris médaillé

Bright yellow reflections illuminate a wine where the alchemy of ripening will discover candied aromas and honey. Rich by excellence , power and dried fruit notes like apricot on the palate make a fleshy wine. The sweetness of this wine is perfect to accompany foie gras or chicken white sauce.

## Analytical information of Pinot Gris médaillé

Grape variety : Pinot Gris  
Served between 8° and 10°C  
Residual sugar : 8,8 g/l  
Alcohol : 13,5°

## Terroir of Pinot Gris Médaille

Clay and limestone

Aging potential : from 3 to 4 years.