



Pinot Gris Collection Douceurs AOC Alsace 2016

75 cl

Vinification of Pinot Gris Collection Douceurs

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.

Tasting notes of Pinor Gris Collection Douceurs

Bright canary yellow glints illuminate a wine where you will discover candied aromas and honey. Sweet, the power and the notes of dried fruit on the palate make a fleshy wine. Strong and sweet to be served as an aperitif at receptions, this wine is also to discover foie gras company, desserts or cakes. Or just for pleasure ...

Analytical information of Pinot Gris Collection Douceurs

Grape variety : Pinot Gris
Served between 8° and 11°C
Residual sugar : 22 g/l
Alcohol : 12,5°

Terroir of Pinot Gris Collection Douceurs

Clay and limestone

Aging potential : from 4 to 6 years.
