



Pinot Gris Vieilli en Fût de Chêne AOC Alsace 2019

75 cl

Vinification method of Pinot Gris fût de chêne

After the selection of mainly clay and limestone plots, the grapes were pressed without maceration. A rigorous work of clarification of the juice allowed a slow and controlled fermentation of 8 weeks. The wine was then left on its lees for 3 months to acquire maximum body and complexity. After this time, the wine was filtered and then placed in 5,000-litre oak tuns, where it remained for almost two years. The slow exchanges between the oak and the wine will have given the latter all the beautiful complexity that it offers us today.

Tasting notes of Pinot Gris fût de chêne

Beautiful pale yellow colour with fine silver highlights. The nose quickly reveals all its complexity. First, notes of white fruits such as pear, followed by fresh quince and vanilla. The palate is delicate and balanced, almost dry. All the complexity of the nose is present, with white fruits and vanilla. The finish is long and silky, dominated by a very typical smoky touch.

To be enjoyed with white meats and fish, especially with spicy or spicy preparations.

Analytical information of Pinot Gris fût de chêne

Grape variety : Pinot Gris
Serve between 10° and 12°C
Sugar : 2 g/l
Alcohol : 13.5°

Terroir of Pinot Gris fût de chêne

Mosaic of floors and basements around the Ingersheim cellar.

Aging potential : from 2 to 3 years.

