



« Great medium in the range of Alsace wines »



PINOT GRIS TRADITION

WORKING IN THE VINEYARD

On average 30 years old, we grow our Pinot Gris vines mainly on clay-limestone soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually picked in September. The harvested fruits are introduced into a pneumatic press where the juice is slowly extracted and then sent to a stainless steel tank. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

THE PLEASURE OF TASTING

To the eye, this wine has a beautiful golden colour. On the nose, the

Pinot Gris is of great aromatic complexity ; it benefits from being aired. Its balance between the smoky notes that it develops, the apricot aromas that we find in the mouth as well as its beautiful freshness make it a true wine of character.

ASSOCIATION WITH DISHES

This dry, full-bodied and long on the palate wine goes equally well with white and red meats such as duck, game or roast pork or veal. The Pinot Gris, with its smoky touches, goes perfectly with mushroom-based dishes.

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