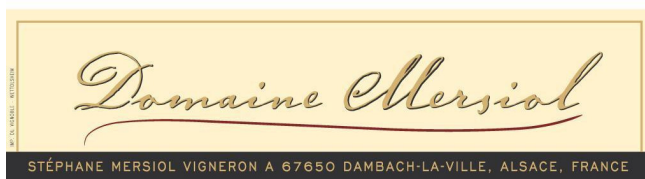
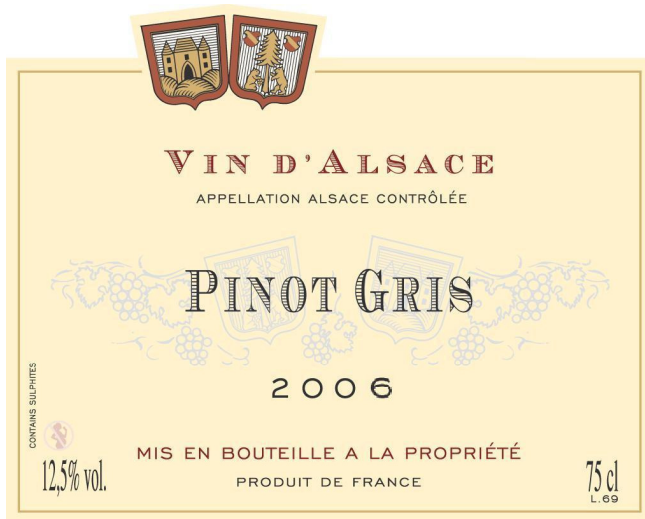


AOC Alsace – PINOT GRIS 2006 - 75cl



Grappe Variety - 100% Pinot Gris

Terroir - Granitic arena

Age - 20 years

Surface - 120 ares

Vine density - 4500 plants / hectare

Yield - 60 hl / ha

Pruning - Double Guyot

Harvesting - by hand

Cultivated method - Healthy environmental method, with organic treatment



Vinification - cold static clarification during 48 hours after pressing. Slow regulated fermentation in stainless steel between 15 and 18°C during 1 month.

Bottling - May 2007

TASTING NOTES

It develops a characteristically opulent flavour. Rich and supple with a long finish, it has a complex vegetal aroma, slightly smoky and earthy with some yellow fruits aromas.

FOOD MATCHING

It is excellent with "Foie Gras", game, white meat, roasts and offal, ham and smoked Salmon ("Smoked Trout Salad with Endive and Pears", "Lobster Fricassee with Paprika"...)

OTHERS INFO

Serve between 8-10°C.

Drinking well now and will reward from cellaring during 3 or 4 years..

TECHNICAL ANALYSIS

Alcohol: 13.20% vol.

Tartaric acid: 4.10 g/l

Residual sugar: 10.20 g/l

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