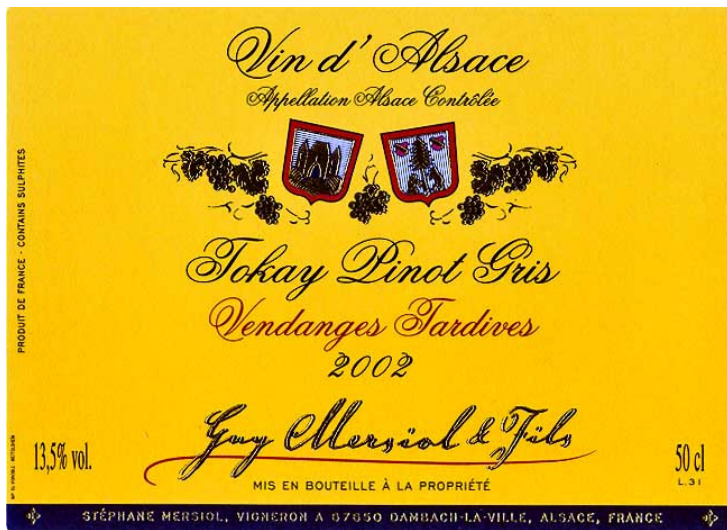


AOC Alsace – PINOT GRIS Vendanges Tardives 2002 - 50cl



Terroir – Granitic arena

Age - 30 years

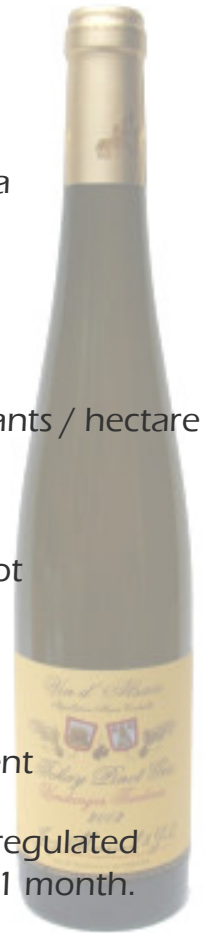
Surface - 128 ares

Vine density - 6000 plants / hectare

Yield - 50 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 – Sept. 2003

TASTING NOTES

Intense and complex nose of citrus fruit, honey and mature fruit of quince, peach and mango. Rich, generous with a beautiful balance, the mouth goes on with excellent holding in a very captivating style of freshness.

FOOD MATCHING

It is excellent with "Foie Gras", as an aperitif or with a fruity dessert like a Pear Tie, a fresh fruit salad...

OTHERS INFO

Serve around 9°C.
Drink now or can be kept 20 years in good cellars.

TECHNICAL ANALYSIS

Alcohol: 12.85% vol.

Tartaric acid: 6.60 g/l

Residual sugar: 53.10 g/l

SO2: 170 mg/l

Guy Mersioll & Fils

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