



Pinot Gris Sélection de Grains Nobles A.O.C. Alsace

2009

VINIFICATION

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.

DÉGUSTATION

COLOR : Deep coppery colored robe.
AROMAS : Fruity aromas of caramelized apple, quince jelly, honey, floral notes, honeysuckle, mild spices, cinnamon, vanilla.
PALATE : Harmonious structure on the palate, good balance between sweet fruitiness and spices.

ACCORDS GOURMANDS

Foie gras terrine with pepper and pink peppercorn, blue veined cheese, this wine is a dessert in itself, it can be served with apple pie and yellow fruit sorbets.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

alc 13% vol.

TERROIR

Limestone clay soil.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 10-15 years.

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