



Clos Château d'Isenbourg Pinot Gris "La Vigneray"

A.O.C. Alsace

2018

VINIFICATION

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

DÉGUSTATION

Color : Dark golden robe.

Aromas : Quince jam, spices such as saffron, cinnamon and mild curry, toasted and discreet candied notes, almond paste.

Palate : Harmonious, full of vivacity, very aromatic, spicy and fruity with an impressive finish, expressing notes of citrus fruit and pepper.

ACCORDS GOURMANDS

Pairs marvelously well with creamy sauce fish dishes or smoked fish, such as salmon, and saffron flavored sea scallops. Goes equally well with sautéed foie gras and grapes or lemon chicken. It can be enjoyed at the end of a meal with cumun-flavored Munser, Beaufort or Reblochon cheese.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

alc 13% vol.

TERROIR

The first terrace and the plateau are made up of silty chalku-clay, slightly limestone soil. The other terraces are composed of a chalky-clay silicia soil, with a touch of alkaline.

VENDANGE

Exclusively manual.

SERVICE

10°C

CONSERVATION

8 to 10 years