



Double Impact Pinot blanc - Pinot Gris A.O.P. Alsace 2017



VINIFICATION

Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature. The wine is matured on fine lees for a period of 4 months, and then filtered. It is stocked in stainless steel vats for several months before being bottled.

DÉGUSTATION

This wine is a brilliant golden color. Ample, well-ripened and mellow, it exhales notes of fresh citrus fruit, lemon marmalade, orange peel and mild spices. Citrus fruit and pineapple flavors burst on the palate. This wine is especially impressive in terms of balance and offers plenty of length on the finish. Well-structured, it is at once rich and refined. Its attack is present with heaps of freshness and minerality. Full with good long lasting fruit.

ACCORDS GOURMANDS

This easy to drink thirst-quenching wine skillfully underscores different food flavors. Indeed, it subtly highlights the most unexpected gastronomic combinations.

When served as an aperitif, it surprises one's taste buds. Throughout an entire meal, DOUBLE IMPACT is perfect with spicy Asian cuisine. It is also a well-suited ally when it comes to accessible gastronomy and fusion cooking. DOUBLE IMPACT enhances some very nice pairings, provided by new styles of modern and inventive cuisine.

CÉPAGE

RIESLING - PINOT GRIS

DEGRÉ D'ALCOOL

12,5% alc./vol.

VENDANGE

The harvest is entirely handpicked.

SERVICE

10 à 12°C

CONSERVATION

Can be kept for up to 5 years.