



Pinot Gris Grand Cru Vorbourg A.O.C. Alsace Grand Cru 2012

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 golden robe.

AROMAS: complex and intense, fruit jelly, pineapple, spices like cumin, a hint of smoked almond and a typically salty taste.

PALATE: intense and flavorful, fruity apricot jam, mandarin liqueur, honey, long peppery-spicy finish.

ACCORDS GOURMANDS

This heady wine can be substituted for a red wine with cold meat, country pâté, roast meat (roast ham with spices, roast pork with prunes wrapped in bacon), game and poultry. A sumptuous companion for foie gras and quince jelly.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

14% alc./vol.

TERROIR

Made up of calcareous sandstone, the dry and well drained soil is adapted to the production of strong wines with floral notes, underscored by finesse and freshness. Situated in the southern part of the winegrowing area of Alsace, Grand Cru Vorbourg (=Vosges Mountains) boasts one of the driest climates within this region, as it is protected by the Petit and the Grand Ballon.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 10 or 15 years.