

LES GRANDS CRUS

Le Pinot Gris Grand Cru Pfingstberg

GENERAL INFORMATION

All the grape varieties of this Grand Cru have a remarkable typicity. The Pinot Gris puts in relief the ash note of the soil.

The Pfingstberg wines show an impressive aging capacity. Their ability to remain focused and tense throughout the ages gives them a form of timelessness.

AWARDS

Silver Medal Mundus Vini 2017



VINIFICATION

For the making of our Grands Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

VINTAGE 2015

A very mild spring followed by high temperatures in June and July, with episodes of severe drought accompanied by stormy passage allowed a vintage with a perfect health status of the grapes. 2015 devoted the talents of experienced balancing actors: the management of alcohol balance / residual sugars / acids needed to be very precise.

TASTING NOTES

This Pinot Gris presents a pale yellow colour with gold tints. It develops a refined nose with aromas of empyreumatic yellow fruits. After a supple attack, it is ample, silky with a great complexity.

Temperature of service: 8-10° C

Aging capacity: 3 to 15 years.

FOOD & WINE PAIRING

The delicate flavours of the Pinot Gris Grand Cru Pfingstberg match well spicy dishes, duck with honey, fried foie gras, loin of lamb, and bredele (Alsatian biscuits).

TECHNICAL ANALYSIS

Alcohol: 14,1% alc./vol

Residual Sugar: 32g/L

Total Acidity H_2SO_4 : 3,08g/L



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