

LES CEPAGES

Le Pinot Gris Réserve

GENERAL INFORMATION

As its name indicates in French, Pinot Gris is a grey varietal with white fruit. This varietal offers structured wines, round in the mouth feel and long on the finish. It shows smokiness and develops opulence and characteristic aromas.



VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

VINTAGE 2018

Very mild temperatures in mid-April encouraged rapid budding and very strong vine growth. Mild and sunny flowering period produced grapes of a nice size - a good omen for the harvest conditions. An exceptionally sunny and hot summer followed. The wines of the 2018 vintage are characterised by structure and fullness and retained an astonishing freshness despite the hot August days.

TASTING NOTES

The nose is complex and reveals aromas of apricot, hazelnut, and toast. The palate is supple and gourmand with a great balance on yellow fruit notes.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

FOOD & WINE PAIRING

This Pinot Gris pairs well with richly flavoured dishes: game, veal, pork and poultry, particularly when served with rich sauces, fillet of duck with balsamic vinegar, and also great with comté cheese or yellow fruit based desserts. This is also an ideal aperitif wine.

TECHNICAL ANALYSIS

Alcohol: 14% alc./vol.

Residual Sugar: 12,9g/L

Total Acidity H_2SO_4 : 3,63g/L



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