

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.



Photo non contractuelle

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 2019

Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest, which began in the first days of September. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.

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: 13,5 % alc./vol.

Residual Sugar: 9,50 g/L

Total Acidity H_2SO_4 : 3,64 g/L



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