



PINOT GRIS COLLECTION

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13.5%Alc.**

Keeping potential: **0-2 years**

Residual sugars: **14g/L approx.**

Sweetness: 

Appellation: **AOC Alsace**

IDENTITY

Pinot Gris is one of Alsace's four noble grape varieties, with an elegance and distinction that make it a natural match for haute cuisine.

ON TASTING

Its colour is yellow with pale gold glints.

Expressive nose very characteristic of the grape variety, with aromas of yellow fruit (apricot, mirabelle plum) and a smoky note on the finish.

The palate is fairly ample and well structured. It retains the character of the nose, and the fruity finish offers great length.

FOOD & WINE PAIRING

It is a perfect match for aperitifs, salads, non-oily fish and white meat.



la magie des terroirs

