



# Pinot Gris Fruehmess 2018

## Vin De Terroir

### DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Pinot Gris.
- ♪ **Origin** : Itterswiller.
- ♪ **Vines age** : 35 years.
- ♪ **Soil** : Sandstone, limestone and clay.

*Located on a hill facing south, the Fruehmess benefits from a dry and hot micro-climate.*

#### ♪ **Wine-making** :

- Manual harvest with strict sorting.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control.
- Malolactic fermentation & maturation in demi-muids (2 & 3 wines) for 10 months.

#### ♪ **Tasting** :

- The smell : woody and yellow fruits notes (pear).
- On the palate : nice minerality, light roasting aromas, full and long without sweetness.

#### ♪ **Wine and food pairing** :

*Aperitif, white meat, sauce dishes.*

**Service temperature** : 10 to 12 °C.

**Storage** : 9 years.

*Alcoholic strength* : 14 %vol      *Total acidity* : 5.3 g/L

*Residual sugar* : 4.2 g/L

