



Pinot gris 2023



Vin De Fruit

DRY WHITE WINE **ORGANIC** - 75 CL

- ♪ **Grape-variety** : Pinot Gris.
- ♪ **Origin** : Itterswiller, Epfig.
- ♪ **Vines age** : 35 to 50 years.
- ♪ **Soil** : 60% Sandy-clay, 40% Clay and limestone.

♪ **Wine-making** :

- Cold maceration for 6 hours.
- 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.
- 70% maturing in large barrels with lees-stirring.
- 30% maturing in demi-muids (500L), malolactic fermentation.

♪ **Tasting** :

- The smell : Undergrowth and roasting notes.
- On the palate : White fruits and citrus notes, nice long finish.

♪ **Wine and food pairing** :

Very versatile, aperitif, poultry, white meat, sauce and creams.

Service temperature : 10 to 12 °C.

Storage : 7 years.

Alcoholic strength : 13 %vol. Total acidity : 5.2 g/l

Residual sugar : 2.1 g/L.

