

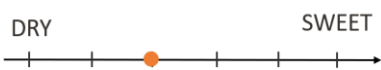


## PINOT GRIS LIEU-DIT ALTENBOURG

Serving temperature: **8 to 10°C (46 to 50°F)** Alcohol content: **13% Alc.**

Keeping potential: **2-5 years**

Residual sugars: **30g/L approx.**

Sweetness: 

Appellation: **AOC Alsace Lieu-dit**

### IDENTITY

The Altenbourg terroir overlooks the village of Kientzheim. Its limestone and marl soil produces rich, powerful wines.

### ON TASTING

Gold in colour.

Rich and complex nose presenting notes of apricot, peach and orange blossom.

The attack is round and generous, with a certain elegance. Fine acidity leads into a refreshing finish.

### FOOD & WINE PAIRING

An ideal partner for appetisers or white meats.



*la magie des terroirs*