

PINOT GRIS

RESERVE

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

Keeping potential: 0-2 years Residual sugars: 14g/L approx.

Sweetness: DRY SWEET

Appellation: AOC Alsace

IDENTITY

Pinot Gris is one of Alsace's four noble grape varieties, producing superb wines eminently suited to gastronomy.

ON TASTING

Light-yellow in colour.

The nose is characteristic of the grape variety: yellow fruits (apricot, Mirabelle plum) with smoky notes in the finish.

An ample and well-structured palate. The aromas perceived on the nose are still present, and the finish is wonderfully long and fruit-driven.

FOOD & WINE PAIRING

Ideal with appetizers, salads, fish and white meats.



