




## PINOT GRIS GRAND CRU SCHLOSSBERG

Serving temperature: **8 to 10°C**

Alcohol content: **13.5%Alc.**

Keeping potential: **5-8 years**

Residual sugars: **about 30g/L**

Sweetness: 

Appellation: **AOC Alsace Grand Cru**

### IDENTITY

Grand Cru Schlossberg was the first lieu-dit to achieve Grand Cru status in Alsace. The vines are planted on hillside terraces, facing due south overlooking Kientzheim and Kaysersberg. The reputation of this terroir owes much to its light, well-drained soils, and to the granite substrate in which the vines are deeply rooted. This unique geological profile is reflected in the elegant minerality and aromatic complexity of the wines produced here.

### ON TASTING

Golden yellow colour.

The nose evokes peach and pear, complemented by mineral notes of smoke and flint.

There is subtle sweetness and taut texture on the palate. It has a delightfully long finish, carried by the textured acidity that is characteristic of Schlossberg. A great white wine that ages well.

### FOOD & WINE PAIRING

It is an ideal accompaniment for white meats in sauce, dishes using fresh truffles and aperitifs.



*la magie des terroirs*

