



PINOT GRIS WINECK-SCHLOSSBERG 2009

« Selection de Grains Nobles »

The variety : Originally called Tokay d'Alsace and then Tokay Pinot Gris, the Pinot Gris is a variety coming from Burgundy. Its grey character is due to the natural mutation of its skin. This purple grape gives great wines, among the most famous white wine in the world.

About the Grand Cru : Exposed south/south-east, the Wineck-Schlossberg area is located between 280 and 400 meters altitude. The soil is mostly composed by the desagregation of the granit, associate to light clay. Our pieces of vineyard are planted on the slope (40% of slope), the sunshine is optimal to give a great quality wine.

The mention : The mention « Sélection de Grains Nobles » is the insurance of a great wine. It's not a commercial mention, but a reglementary mention, with very severe criteria.

Area : 25 ares 06 *Cultural methods* : in conversion to organic culture

Alcohol : 12,5 % vol. *Residual sugar* : 98 grammes

Keep : 20 to 25 years

Vinification : Press during 8 hours on pneumatic press. Fermentation in low temperature.

Tasting :



Deep gold yellow.



The nose is an explosion of flavor : honey, candy, peach marmelade...



In the mouth, we are surprised by its complexity : sweet and delicate, the sugar doesn't dominate. The minerality gives character and authenticity.

AdVICES to keep : You can keep a wine if you respect these 3 rules : no light, no temperature variation and constant humidity.

Tasting advices : this kind of wine is self-sufficient to himself.

