



## PINOT GRIS 2015 WINECK-SCHLOSSBERG

*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.

*Area* : 25 ares 06      *Cultural methods*: organic culture

*Alcohol* : 13 % vol. *Residual sugar* : 39 grammes

*Keep* : 20 years

*Vinification* : Press during 8 hours on pneumatic press.

Fermentation in low temperature.

*Tasting* :



Yellow gold colour, deep.



The nose is generous : yellow peach, mango, but also linden and minerality.



This wine is a surprise by its perfect balance. The sugar is melted in the whole, and a touch of acidity, typical of 2014, gives a nice freshness.



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

*Tasting advices* : Ideal companion of noble fish with sauce, shellfish, lobster.