

• SOPHIE SCHAAL •

ALSACE - PINOT GRIS



"Far from the Pinot Grigio stereotype, Alsace Pinot is more intense, complex and full bodied. I am a big fan of Spanish "Jamon", and I think the Pinot Gris is a great teammate for it. It works also really well with aged Gouda."

A.O.C. ALSACE

VINEYARD: Clay is the essential component of this wine. Pinot Gris on this terroir have a weighty structure and take time to reveal their true nature. The strong presence of clay explains a taste of tannins even if this is a white wine!

CELLAR: The grapes are picked by hand before being pressed whole bunch. Following a long and soft pressing the juice is transferred to tank for gentle static settling. The slow, cool, natural fermentation can last up to three months, followed by few months of ageing. All these details help us reflect and preserve the "sense of place"

TASTING

APPEARANCE: Pale straw. Brilliant in clarity..

NOSE: Lifted aromas of pear, green apple, and cinnamon spice.

PALATE: Fresh and lively with a rounded texture and a fine acidic backbone, the palate beautifully combines the fresh flavors of green apples, pears and 'just picked' quinces with the exotic spicy undertones of cinnamon and cloves, in a long and indulgent finish.

FOOD & WINE

The gentle acidity and marked fruitiness of a well-balanced Pinot Gris perfectly complements roast pork with a stewed pear sauce, or match with creamy pastas, poultry and seafood.