

DOMAINE RIEFLÉ vignerons

STEINERT GRAND CRU PINOT GRIS 2014 AOC ALSACE

STEINERT LITERALLY REFERS TO THE STONY NATURE OF THE TERROIR. IT LIES OPPOSITE THE ALSACE PLAIN, THE RHINE AND THE BLACK FOREST AND FACES TOWARDS THE RISING SUN. THE HARD, HOMOGENEOUS, DRY AND FILTERING SOIL SITS DIRECTLY ON THE OOLITHIC LIMESTONE BEDROCK WHICH IS PARTIALLY VISIBLE ON THE SURFACE. OOLITES ARE SMALL SPHERICAL GRAINS, SHAPED LIKE FISH EGGS, THAT WERE FORMED ON THE SURFACE OF THE ROCKS BY MARINE MICROFOSSILS. WINES FROM THE STEINERT VINEYARDS ARE CHARACTERIZED BY THEIR POWERFUL STRUCTURE COMBINED WITH A SUBTLE FINESSE AND UNDERLYING MENTHOL NOTES.

TASTING NOTES: THIS GRAND CRU STEINERT PINOT GRIS OPENS UP WITH AN EXPRESSIVE BOUQUET OF ZESTY YELLOW FRUITS SUCH AS PINEAPPLE AND MANGO. ALTHOUGH SMOOTH IN TEXTURE, THE LIMESTONE TERROIR IMPARTS A FRESH AND ACIDIC STRUCTURE WHICH IS ACCENTUATED BY CANDIED NOTES OF QUINCE AND FIG ON THE END PALATE.

PAIRING: THE PERFECT PARTNER FOR FOIE GRAS BUT YOU CAN ALSO TRY IT WITH A GENEROUSLY GARNISHED TUNA STEAK OR WITH DESSERTS SUCH AS PINEAPPLE FRITTERS OR CRÈME BRÛLÉE.

SERVE BETWEEN 50 AND 54°F.

ANALYSIS

ALCOHOL: 14.5%

RESIDUAL SUGAR: 39.1 G/L

TARTARIC ACID: 5.9 G/L

