

## Alsace Grand Cru Steinert Pinot Gris AOP ALSACE GRAND CRU



### VITICULTURE & TERROIR

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 oolitic limestone bedrock which is partially visible on the surface. Wines from the Steinert vineyards are characterised by their powerful structure combined with a subtle finesse and underlying menthol notes.

### WINEMAKING

**Harvest:** by hand

Slow fermentation with natural yeasts and maturation on fine lees during 9 months in oak barrels.

### TASTING

The palate of this wine is as firm and airy as the limestone soil of the Grand Cru Steinert might suggest. Dry on the palate, it develops refined aromas of wildflowers and juicy white fruits.

**APPEARANCE :** Yellow colour, intense, golden highlights.

**NOSE :** Intense apricot aromas, generous peach aromas, slight toast aromas, subtle oak aromas,

**PALATE :** Distinguished, rich, unctuous, white flowers overtones, silky and full-bodied.

### FOOD MATCHES

Can be enjoyed with cod fillet, grilled white meats, poultry in sauce, fowl, lamb tajine, bloomy rind cheeses.

### TECHNICAL INFORMATION

**Grape:** Pinot Gris

**Serving temperature :** 10 to 12°C

**Alcohol :** 13,5°

**R. Sugar :** 5,8 g/l

**Acidity :** 6.3 g/l (tart.)

**Aging :** More than 10 years

