



Pinot Gris

Tasting

Pale and brilliant light golden color. The wine offers aromas full of finesse, with notes of orange flower, clémentine, honeysuckle, and the toasted and slightly smoky aromas typical of this unique varietal.

The palate begins subtly. It is a balanced wine, full bodied with aromas of cacao, exotic fruits (pineapple & litchi) and sweet spices. The delicate, tasty flavors finish with enjoyable, warm complexity.

Technical Aspects

Varietal: Pinot Gris
Residual Sugar: 6.6 g/l
Alcohol: 13.94%
Acidity: 3.83 g/l
Appellation: A.O.C. Alsace
Soil: Clay, Limestone
Exposure: Southeast facing slopes influenced by a micro-climate
Harvest: Manual
Acreage: 4.4 ac out of 32 acres of vines, approx. 750 cs annually
Vinification: Pneumatic Press, fermentation in thermo regulated large oak casks or stainless steel. Spontaneous fermentation using indigenous yeasts from the vineyard.
Agricultural Method: Certified Biodynamic by Demeter since 1969 by Ecocert and Organic by Ecocert.



Vins Eugène Meyer

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Accompany

This wine enjoys the good life, with smoked or fresh salmon and other rich fish, lobster, foie gras, duck, a succulent roast, terrines.... and why not as a very classy apéritif?

Imported by Chartrand Imports, Rockland, ME